

Valentine's Day Red Velvet Truffle

Yield: 30 truffles

Ingredients

1 box red velvet cake mix, prepared according to instructions

8 oz cream cheese, softened

16 oz white chocolate chips

topping of your choice, sprinkles, drizzled chocolate

Preparation

1. Prepare red velvet cake according to instructions on box.
2. In a bowl, crumble the red velvet cake.
3. Mix in cream cheese until smooth.
4. Roll into 1- to 2-Tbsp.-sized balls, and chill.
5. Melt the white chocolate.
6. Roll the balls in the chocolate to coat evenly. Set aside.
7. Decorate! Let the chocolate harden before serving.
8. Enjoy!