

Shortbread Cookie Truffles

As seen on CakeSpy.com

Makes 12-16

- 2 boxes [Duchy Shortbread](#) (I used one box of the plain butter kind, and one box of the "Oaten Biscuits")
 - 1/2 block cream cheese (4 ounces)
 - 1 bag chocolate morsels (I used an 8 ounce bag of [Tcho Milk chocolate](#))
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1. Prepare the truffle innards. First, prepare a baking sheet like so: lay a sheet of waxed or parchment paper on top, and set to the side. You'll be happy to have this handy a few steps down the line.
 2. Now, you need to crush the cookies. If you have a food processor, put the whole cookies inside, and pulse several times, until the cookies have been reduced to fine crumbs. If you don't have a food processor, place the cookies into a heavy duty plastic bag and crush using the bottom of a heavy tumbler or the side of a rolling pin. This is very fun for kids (with supervision, of course!)
 3. Once the cookies are completely crumbled, place them into a large bowl. Add the cream cheese, and using your impeccably clean hands, thoroughly mix the cookie crumbs and cream cheese. Since the shortbread is already pretty buttery, it should be able to form nicely into balls.
 4. Clean your hands so that you have a clean surface to roll the "dough" by hand. Roll it into balls, about 1 inch or so in diameter. Maybe an inch and a half. Place them on the baking sheet. If you're lazy, you can also just put them on a plate, but they might stick a little bit. I'll be honest. While I want to tell you how to do it the "right way", I in fact did not.
 5. Place the baking sheet into the refrigerator for an hour, or the freezer for about 20 minutes.
 6. With the dough still in its chilling place, begin to melt your chocolate over low heat.
 7. It will gradually begin to melt and become smooth. Once mostly melted, the last bits will melt rapidly in the residual heat, so keep a close eye on the pan.
 8. Remove from heat, and take your baking tray out of the refrigerator or freezer. It's time to enrobe.
 9. I like to place the dough on a fork and drip the chocolate on top using a spoon--the tines seem to allow the excess coating to drip off.
 10. Transfer to a wire rack with a sheet of waxed paper or paper towels beneath, to catch drips.
 11. If desired, drizzle sprinkles over the truffle. You need to do this directly after dipping or they will not stick.
 12. Let set for at least an hour before serving.