

Thin Mint Truffles

adapted slightly from [Confessions of a Cookbook Queen](#)

Ingredients

- 9 oz box of Thin Mints
- 4 oz (1/2 block) cream cheese, softened
- Chocolate almond bark, candy melts or 1 1/2 cups chocolate chips with 1 1/2 Tbsp shortening
- Nonpareils or sprinkles

Directions

1. Crush the Thin Mints very finely using a food processor.
2. Once they are crushed, pour the Thin Mint crumbs in a large bowl and add the cream cheese. Mix with your hands until it is mixed thoroughly and the cream cheese is no longer visible.
3. Roll into 1 inch balls, place on a wax paper lined baking sheet, and refrigerate for about 30 minutes.
4. Melt almond bark, candy melts, or chocolate chips and shortening and using a toothpick or candy dipper, dip truffles completely and twirl to allow the excess to drip off.
5. Place back on lined baking sheet and sprinkle with nonpareils or sprinkles before set.
6. Refrigerate until firm.

Miki's Kitchen

<http://heymikiheymiki.wordpress.com/2011/05/03/thin-mint-truffles/>