

## Ginger Cookie Truffles

[www.RoamingRosie.com](http://www.RoamingRosie.com)

Ingredients:

10.5 oz. (2 boxes) Anna's Swedish Thins  
or other ginger cookies  
8 oz. cream cheese, softened  
10 oz. white chocolate  
(I used Ghirardelli White Melting Wafers)  
1-2 teaspoons ground cinnamon (optional)

Crumble the ginger cookies in a food processor or by hand until finely ground.

Mix the cream cheese into the cookie crumbs until well combined and smooth.



Scoop out large teaspoonfuls of the cookie mix and shape into balls. Place the balls on a tray lined with parchment paper or tin foil. Freeze for 10 to 15 minutes.

Melt the white chocolate according to the package directions, stirring until smooth. Take out the cookie balls and dip them into the chocolate using a fork, one at a time, until fully coated. Shake the fork to allow excess chocolate to drip back into the bowl. Set the truffles on a sheet of parchment or waxed paper until chocolate hardens, using the side of a second fork to push the truffle off the first fork.

When all the truffles are done, sprinkle a teaspoon or two of cinnamon into the remaining chocolate, depending on how much chocolate is left, and stir to combine. Then use a clean fork to drizzle the cinnamon chocolate over the truffles.

Allow to fully set, then store in the refrigerator.

Makes about 2 dozen.

