

Easy White Chocolate Truffles

Yield: 6 dozen cookies

Equipment:

Medium saucepan or medium microwave-safe bowl
Spatula

Ingredients:

12 oz. - pkg. vanilla milk chips

1 TB - orange, almond, raspberry or rum extract

1 can - Pillsbury Vanilla Frosting Supreme

1 – 2 cups - Ground nuts, coconut, or powdered sugar

Instructions:

- Melt chips in medium saucepan over low heat, stirring constantly; remove from heat. OR - microwave chips in medium micro-safe bowl on HIGH for 2-3 minutes, stirring every minute until chips are melted.
- Stir in extract and frosting; blend well.
- Refrigerate 1-2 hours or until firm.
- Place nuts in pie pan.
- Scoop mixture into 1" balls; drop onto nuts. (Mixture will be sticky.) Roll to coat.
- Place in foil candy cups, if desired.

Storage:

Store in refrigerator.