



CHOCOLATE PEPPERMINT TRUFFLES



Ingredients

- 13 x 9 Chocolate Cake
- 3-4 Cups of your favorite frosting
- 2 bags of White Chocolate Wafers
- 1 tsp of Peppermint Oil
- Sprinkles

Directions

1. Crumble Chocolate cake
2. Scoop in frosting till you have a smooth moist consistency where the mixture is not sticking to your hands.
3. With a cookie scoop, scoop out 1 Tbsp of the mixture and roll it into a ball, repeat for the entire batch.
4. Refrigerate for at least 1 hour
5. When ready, melt your White Chocolate Wafers and add the Peppermint oil
6. with a fork or a toothpick dip each ball into the white chocolate, shake off any excess, and place on a lined cookie sheet, add sprinkles, and let the chocolate set. For a quicker setting place the covered balls in the refrigerator to cool.

