



Lucky Charm Truffles

INGREDIENTS: (makes 24-36 truffles, depending on how big you make them)

- 4 cups of Lucky Charms Chocolate cereal (marshmallows and all)
- 1 bar of Philadelphia Cream Cheese (at room temp)
- 1 bag of Wilton's candy melts (in any color you like- I used up some leftover bags in a variety of colors)

DIRECTIONS:

- Finely crush cereal into crumbs (I used a food-chopper).
- Combine with cream cheese until it forms a soft ball of dough.
- Roll dough into small balls.
- Melt candy melts in the microwave in 30 second increments, stirring between, until melted and smooth.
- Use a fork to dip balls of cereal into the melted candy. Tap the fork on the side of the bowl to drain off excess melted candy, and slide fork along edge of bowl to remove excess.
- Place each truffle on parchment paper to harden. Top with marshmallow bits from the cereal, or sprinkles.
- Allow them to harden completely.