



Chocolate Cheesecake Bites

You'll love these tasty truffles. With only 3 essential ingredients they are so simple to make. Hands on, messy fun for budding young chefs!

Makes 12 truffles

You will need:

- 1 packet of Oreo or Bourbon biscuits (154g)
- 4tbsp of soft cheese
- Drinking chocolate powder
- White or milk chocolate or writing icing (optional)

To make your truffles:

1. Take the biscuits out of their packet and put them into a food bag. Tie and knot and give them a good bash with a rolling pin until they are crumbs
2. Measure out the cream cheese into a mixing bowl and add the biscuit crumbs
3. Mix well until it begins to form a ball
4. Tip the ball of mixture out and divide into 12 pieces
5. Roll each piece into a ball – if it feels too moist you can add a sprinkle of the chocolate powder.
6. Roll each ball in the chocolate powder to coat
7. Decorate with squeezey icing (optional)
9. Your Cheesecake Bites are best stored in the fridge and eaten within 3 days.

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