Nutter Butter Balls

Ingredients:

- 8 oz. package of cream cheese, softened
- 24 Nutter Butter cookies, crushed (about 3 cups)
- white melting chocolate
- dark melting chocolate

Directions:

1. Mix cream cheese and Nutter Butter crumbs until combined.
2. Shape into 48 1-inch balls - place in a shallow pan and freeze for 10 mins.
3. Dip frozen balls into the melted chocolate and place on a pan lined with wax paper.
4. Drizzle white and dark chocolate over the dipped balls for decoration.
5. Refrigerate 1 hour or until firm. Keep refrigerated and enjoy!