

## Bosch x Kitchen Stories 3-Ingredient Cookie Truffles

**Servings:** 8

**Difficulty:** Easy

**Preparation:** 20 min.

**Baking:** 0 min.

**Resting:** 60 min.

### Ingredients:

- 16 cookies (e.g. chocolate sandwich cookies)
- 1 ½ oz cream cheese
- 7 oz white chocolate

### Utensils:

- Food processor
- Large bowl
- Wire rack
- Pot
- Parchment paper
- Heatproof bowl

### Step 1/2:

**16 cookies | 1 ½ oz cream cheese**  
food processor | large bowl | wire rack

Put cookies into a food processor and pulse to a fine powder. Set some aside for garnish and mix the rest with cream cheese in a large bowl. Roll the mixture into balls with your hands, placing them on a wire rack. Chill in the fridge for approx. 30 min.

### Step 2/2:

**7 oz white chocolate**  
pot | parchment paper | heatproof bowl

Meanwhile, melt the white chocolate over a double boiler. Dip the chilled cookie truffles into the melted white chocolate and lay back onto the wire rack with a piece of parchment paper underneath. Sprinkle with remaining ground cookies, chill for approx. 30 min. or until chocolate is set, and enjoy!

