



Easter Egg Truffles

Hoppy Easter! Celebrate springtime with our Little Debbie Egg Truffles recipe! Using delightfully sweet Vanilla Easter Basket Cakes® and simple ingredients, everyone will enjoy decorating their own unique egg that is edible! There's no hiding that these sweet treats are perfect for Easter dinner, a fun spring party or just a Saturday activity with the kids.

Makes 12-15 Servings

Ingredients:

2 Cartons Little Debbie® Vanilla Easter Basket Cakes
8-oz. Block Cream Cheese, Softened
16-oz. Package of Microwaveable White Melting Chocolate
Seasonal Sprinkles and Frosting for Decorating

Directions:

1. Unwrap each cake and crumble in a large bowl. Mix in the softened cream cheese until combined smooth.
2. Roll mixture into 1-inch egg shapes and set aside on parchment-lined cookie tray. Refrigerate for 2 hours.
3. Using 3 to 4 small bowls, melt chocolate according to the directions on the package. Add food coloring to each bowl.
4. Using a spoon, carefully dip each truffle into chocolate, covering completely.
5. Allow chocolate to set according to package instructions.

6. Decorate each truffle with the seasonal sprinkles and frosting. Make it fun and festive!

Creation Tips:

Try this recipe with both varieties of Little Debbie® Easter Basket Cakes! You can also switch up the melting chocolate flavors or use colored dipped chocolate to add a seasonal flair. Mix and match these delicious treats for a special, sweet treat.

Products Used:



**Easter Basket Cakes®,
Vanilla-flavored**