



Cheesecake Bites

Yield: 8 bites

Ingredients

8 oz cream cheese, softened
3/4 c white chocolate
1/4 tsp vanilla extract

Instructions

1. Pull cream cheese out of the fridge and allow to soften at room temperature for around 2 hours. (Alternatively, microwave just until softened, likely no more than a minute, flipping halfway.)
2. Melt white chocolate in the microwave: heat 30 seconds, stir, heat 20 seconds, stir, and repeat at 20 second intervals until just melted.
3. Combine all three ingredients and stir well until smooth and combined. Chill for at least 1 hour.
4. When the cheesecake mixture is firm and cold, scoop and shape into balls. Roll in crushed graham cracker crumbs and chill until serving.
5. Option: Add crushed dried berries to cheesecake mixture or roll in sprinkles or dried berry bits.