

No-Bake Cheesecake Bites

Ingredients

8oz cream cheese, room temperature

4 tablespoons butter, room temperature

1/2 cup crushed graham cracker crumbs

4 cups powdered sugar

10 oz chocolate chips

Directions

1-In a large bowl, mix the cream cheese and butter together until combined.

2-Add in the graham cracker crumbs and mix well.

3-Add in the powdered sugar, 1 cup at a time, until it is all mixed in.

4-Cover and chill in the fridge for at least 1 hour. I usually let it sit overnight.

5-Place a piece of wax paper on the counter and remove batter from the fridge.

6-Scoop into balls and roll in between palms if necessary.

Place on wax paper.

7-Place in the fridge for 10-20 minutes if they are too soft to dip.

8-Melt the chocolate in the microwave, stirring every 15 seconds to make sure it doesn't harden up. It should take about 1 minute for the chocolate to completely melt.

9-Dip balls into chocolate, covering completely.

10-Place back on wax paper and let cool until chocolate has hardened.

Store in the fridge for the best taste.

Source:yummlly.com