



Nutter Butter Balls

Recipe Courtesy: [Bakerella](#)



Ingredients

- 1 package Nutter Butter cookies (broken up...use cookie with the cream center)
- 1 8oz. package cream cheese (softened)
- 1 package chocolate bark

Directions

1. Finely crush cookies in a food processor or place them in a ziploc bag and crush into a fine consistency. (I highly recommend the food processor....doing it by hand takes FOREVER)
2. Combine with cream cheese. Use the back of a large spoon to help mash the two together.
3. Roll the mixture into 1" balls and place on wax paper covered cookie sheet.
4. Melt chocolate as directed on the package and then dip balls into chocolate (I just use a tablespoon to dip them in the chocolate), tap off extra and set aside on wax paper covered cookie sheet to dry.
5. Refrigerate and enjoy!

ENJOY,

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