

ROCKY ROAD COOKIE BALLS

DOUGH

4 oz	whipped cream cheese
2 cups	powdered sugar
4 oz	mini semisweet chocolate chips
1 cup	toasted pecans (chopped)
2 cups	mini marshmallows
1 tsp	vanilla extract
1 cup	crumbled oreo

*recipe yields: 4 dozen
production needed: 80 dozen*

FINISHING

3 cups	glazing chocolate
1 cup	valhrona dulce chips

METHOD

1. Whip cream cheese, adding the powdered sugar in 1/3rds
2. Melt the 4oz of semi sweet chocolate
3. Fold all remaining ingredients together, mixing well
4. Form into 1oz. Balls
5. Place dough balls in the fridge for 1 hour to fully set
6. Using a double boiler melt the glazing chocolate, fully glaze each ball, cool at room temperature on a parchment lined sheet tray
7. Using another double boiler, melt the dulce chips
8. Once melted, put on a glove and dip fingertips in the dulce, spreading a thin drizzle over the balls

About the Recipe: Rich chocolate flavor combines with mini marshmallows, toasted pecans, and crunchy Oreo cookies. Finish them with glazing chocolate and thin strings of melted Dulce chips. It's a chocolate lovers dream confection!