

White Chocolate Raspberry Cheesecake Balls: A Zesty, No-Bake Delight

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TIME
15-20 min

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INGREDIENTS

8 ounces cream cheese, softened (full-fat brick style recommended)
1/2 cup powdered sugar, sifted
1 teaspoon vanilla extract
1/2 cup raspberry preserves or mashed fresh raspberries (if using fresh, ensure they are well-mashed and excess liquid drained)
1 cup graham cracker crumbs (finely crushed)
8 ounces white chocolate, high-quality, chopped or in chip form
1 tablespoon coconut oil or vegetable shortening (optional, for smoother melting)
1/4 cup freeze-dried raspberries, crushed (for garnish)

DIRECTIONS

1. Let's make these delightful no-bake : White Chocolate Raspberry Cheesecake Balls!
2. Prepare : Cheesecake Mixture: In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add the sifted powdered sugar and vanilla extract, and beat until fully combined and fluffy. Scrape down the sides of the bowl as needed.
3. Fold in : Raspberry & Crumbs: Gently fold in the raspberry preserves (or mashed fresh raspberries) until just swirled through or evenly distributed. Then, add the finely crushed graham cracker crumbs and fold until fully incorporated. The mixture should be thick and cohesive.
4. Chill : Mixture: Cover the bowl tightly with plastic wrap and refrigerate for at least 1-2 hours, or until the mixture is firm enough to roll into balls. This chilling step is absolutely crucial for easy handling!
5. Form : Truffles: Line a baking sheet with parchment paper. Using a small cookie scoop (about 1 tablespoon) or a tablespoon, portion out the chilled cheesecake mixture. Roll each portion into a smooth 1-inch ball between your palms. Place the rolled truffles on the prepared baking sheet.
6. Chill : Again (Crucial for Coating): Place the baking sheet with the rolled truffles in the freezer for 15-20 minutes, or in the refrigerator for at least 30-60 minutes, until they are very firm. This prevents them from melting when dipped in warm chocolate.
7. Melt : White Chocolate: While the truffles are chilling, melt the white chocolate. Place the chopped white chocolate (and optional coconut oil/shortening)

in a microwave-safe bowl. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is smooth and completely melted. Alternatively, melt over a double boiler.

8. Coat : Truffles: Remove the firm truffles from the freezer/refrigerator. Using a fork or a candy dipping tool, dip each truffle into the melted white chocolate, turning to coat completely. Lift the truffle, gently tapping the fork against the side of the bowl to remove excess chocolate.
9. Garnish & : Set: Immediately transfer the coated truffle back to the parchment-lined baking sheet. While the white chocolate is still wet, sprinkle generously with crushed freeze-dried raspberries. Repeat with the remaining truffles.
10. Final : Chill: Return the coated truffles to the refrigerator for at least 30 minutes, or until the white chocolate coating is completely set and firm.

SWAPS & NOTES

Cream Cheese: Using full-fat brick-style cream cheese is essential for the best firm texture and rich flavor.

Make sure it's fully softened to room temperature to prevent lumps.

Powdered Sugar: Sifting powdered sugar is crucial for a smooth truffle mixture.

Raspberries: Raspberry preserves provide consistent flavor and are easy to incorporate.

TIPS FOR SUCCESS

Softened But Not Warm: Cream cheese and butter should be softened to room temperature, but not warm or greasy, which can make the mixture too soft.

Chill, Chill, Chill: This is the most important tip!

Chilling the mixture before rolling, and again before coating, makes the process much easier and ensures your truffles hold their shape.

Sift Sugar: Powdered sugar can clump.

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