**Strawberry Crème Truffles**

**Ingredients:**

10 oz. strawberries

1# cream cheese

1 cup white chocolate chips

½ cup powdered sugar

3 cups chocolate chips

1 Tbsp. coconut oil

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients

**Day 2:**

1. Melt the white chocolate over a double boiler.
2. While the chocolate is melting, trim the tops from the strawberries.
3. Put the cream cheese, strawberries, melted white chocolate, and powdered sugar into the robot coupe.
4. Blend this mixture until it is smooth.
5. Get a small portion scoop and scoop out the mixture.
6. Roll them around in your hands to form them into balls. Put them on a clean tray.
7. Wrap and put back in the cooler with your other ingredients.

**Day 3:**

1. Melt the chocolate chips and coconut oil in a double boiler.
2. Dip the strawberry crème balls in the chocolate to coat them.
3. Put them back on a tray and then in the freezer for 15-20 minutes.
4. Enjoy.