



# CHOCOLATE CHIP CHEESE BALL

From the kitchen of Mom Dudley

## Ingredients:

1 8oz. Cream Cheese,  
softened  
½ cup Butter, softened  
½ cup Powdered Sugar  
2 Tbl. Brown Sugar, firmly  
packed  
2 Tbl. Cocoa  
½ tsp. Vanilla Extract  
1 cup Mini Marshmallows  
¾ cup Semisweet Chocolate  
Morsels  
1 cup Walnuts, chopped  
toasted  
Chocolate and honey  
flavored graham  
crackers and fruit

## Directions:

In a medium bowl, combine the cream cheese and butter. Beat at medium speed with an electric mixer until creamy. Add the powdered sugar, cocoa, brown sugar and vanilla. Beat until well combined. Add the marshmallows and chocolate morsels. Stir to combine well. Cover and chill for 2 hours. Form the mixture into a ball, then roll it in walnuts. Arrange the cheese ball on a serving platter and serve with graham crackers and fruit. Serves 10 -12.

(I used mini chocolate chips instead of walnuts to roll the cheese ball in.)

Enjoy!

Recipe from: Wynnette Dudley - January 2011  
Paula's Best Dishes Episode: Choccolicious

