



## Christmas Truffles

**SERVINGS** 16 **PREP TIME** 45 mins **COOK TIME** 15 mins

### INGREDIENTS

- 1 cup white cake mix
- 1/2 cup all purpose flour
- 1/2 cup **La Fe Brown Sugar**
- 1/2 cup butter melted
- 1/2 tsp vanilla
- 1/4 cup **La Fe Sweetened Condensed Milk**
- 1 tbsp Christmas sprinkles + more for decoration
- 1 1/2 cups white chocolate chips or vanilla almond bark

### DIRECTIONS

1. In a large bowl, whisk cake mix, flour, and La Fe brown sugar. Stir in melted butter, vanilla, La Fe sweetened condensed milk, and sprinkles. The mixture should be moist and be able to hold its shape easily when formed.
2. Using a cookie scoop, form mixture into even balls and refrigerate 20-30 minutes.
3. In the meantime, melt chocolate in a double boiler or slowly in the microwave. Using a fork, drop one of the cake batter truffles into the chocolate and roll around to coat. Tap off the excess gently and transfer to a cookie sheet lined with wax paper.
4. Top with more sprinkles, if desired.