

# AFTER SCHOOL TRUFFLE TREATS

## Ingredients

1 package of Otis Spunkmeyer Chocolate Mini Cupcakes  
A blender  
White chocolate melts  
Food coloring in a few fun colors  
A microwave to melt the chocolate  
1 bowl per chocolate color  
Sprinkles

\* *Optional* Cute paper flags to announce the treat

## Method

1. Start by blending the chocolate cupcakes in a blender or food processor until coarse and sand-like.
2. Using your hands, roll the crumbs into ball form. Because there is a sweet filling to these cupcakes, they will be moist enough to roll without adding anything to the mix. Once the balls are rolled, stick in the freezer for about 5 minutes to set.
3. Add eggs one at a time, then bananas, milk and vanilla until combined.
4. While they are setting, melt the white chocolate into a couple of separate bowls and add in the food coloring to make a rainbow of pretty truffle colors.
5. Dip each ball into the chocolate to coat. Add sprinkles and other toppings as desired.

Recipe by *A Subtle Revelry*

