

Girl Scout Cookie Truffles

by *indigosugarspectrum*

Ingredients:

- (1) box of Caramel deLites
- 4 oz Mascarpone Cheese, softened
- 1 cup quick cooking oats
- ½ bag of semi -sweet chocolate chips
- 4 tbs of butterscotch chips

Instructions:

- 1 Place the Caramel deLite Cookies into your food processor and blend into fine crumbs. I did mine in batches because a Caramel deLite is one tough cookie (no pun here at all!).
- 2 Place the cookies in a large bowl, then add in the Mascarpone and quick cooking oats. Blend well, place in your refrigerator for 30 minutes. This will make them easier to roll. Once properly chilled, roll the dough into 1 inch balls and place on a parchment lined pan. Place back in your refrigerator for another 20 minutes to set up again.
- 3 Next place your chocolate & butterscotch chips in a double boiler over a medium high heat. Stir with a wooden spoon until the chips are completely melted.
- 4 Now we get messy. I dropped each truffle in to the double boiler until coated. I retrieved it by poking the truffle with a metal skewer and then tapping the excess off. Place each truffle on your parchment lined pan.

As per the picture above, after all the truffles were coated I added a topping. I used a kids medicine syringe to suck up the melted chocolate then squeezed a design on to each truffle. You could also use nuts, cocoa powder or anything else your heart desires. Chill truffles in the refrigerator for 2 hours before eating.