

Chocolate Chip Cheese Ball

Karen Murray

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 package (8 ounce) cream
cheese
1/2 cup butter (no
substitutes), softened
1/4 teaspoon vanilla
3/4 cup confectioner's sugar
2 tablespoons brown sugar
1/2 cup mini semi-sweet
chocolate chips
3/4 cup pecans, finely
chopped*

In a bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually add the confectioner's sugar and brown sugar. Beat until combined. Stir in the chocolate chips.

Cover and refrigerate for two hours.

Place the cream cheese mixture on a large piece of plastic wrap. Shape into a ball.

Refrigerate for at least one hour.

Just before serving, roll the cheese ball in the pecans.

Serve with graham crackers.

Per Serving (excluding unknown items): 1771 Calories; 136g Fat (66.7% calories from fat); 24g Protein; 128g Carbohydrate; 6g Dietary Fiber; 255mg Cholesterol; 694mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 25 1/2 Fat; 7 Other Carbohydrates.