

Chocolate Lebkuchen Cherry Balls

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*40 gingersnap cookies
1 package (8 ounce) cream
cheese, softened
1 1/2 cups semisweet
chocolate chips, divided
1 1/4 cups sliced almonds,
divided
2 tablespoons chopped
candied orange peel
1 teaspoon almond extract
60 maraschino cherries,
stems removed*

Place the gingersnaps, cream cheese, 1/2 cup of chocolate chips, 1/2 cup of almonds, orange peel and almond extract into a food processor. Process until combined.

Refrigerate until firm enough to form into balls.

Pat the cherries dry with paper towels. Wrap each cherry with a rounded tablespoonful of the cream cheese mixture. Shape into a ball.

Freeze until firm, about 20 minutes.

Chop the remaining sliced almonds. Set aside.

In a double-boiler, melt the remaining chocolate chips. Stir until smooth.

Dip the cherry balls in the chocolate, allow the excess to drip off.

Sprinkle the balls with almonds. Place on waxed paper.

Refrigerate until set, about one hour.

Per Serving (excluding unknown items): 21789 Calories; 309g Fat (12.3% calories from fat); 111g Protein; 4860g Carbohydrate; 169g Dietary Fiber; 255mg Cholesterol; 9820mg Sodium. Exchanges: 2 Grain(Starch); 7 Lean Meat; 52 Fat; 327 Other Carbohydrates.