



Featured Recipe – Chocolate Chip Cheese Ball

- 8 oz cream cheese, softened
- 1/2 C butter, softened, no substitute
- 1/4 tsp vanilla
- 3/4 C powdered sugar
- 2 T brown sugar
- 3/4 C miniature semi-sweet chocolate chips
- Graham crackers

In a mixing bowl, beat cream cheese, butter and vanilla until fluffy. Gradually add sugars, beat just until combined. Stir in chocolate chips. Cover and refrigerate for 2 hours. Place cream cheese mixture on large piece of plastic wrap, shape into a ball. Refrigerate for at least 1 hour. Just before serving, roll cheese ball in more semi-sweet chocolate chips. Serve with graham crackers. (Or, mix as directed and put it into a bowl - tastes just as good!)