Hot Chocolate Cheesecake Bon Bons

INGREDIENTS:

- 8 ounces Cream Cheese
- 2 tbsp Butter, softened
- 1tsp Vanilla Bean Paste
- 1/2 cup Sugar & Crumbs Chocolate Milkshake
- 1.5 ounces Hot Cocoa Mix
- 1 pound Cocoa Dark Candy Coating, melted
- 1/4 cup Mini Marshmallows

TOOLS FROM CKSA:

- Spatula
- Parchment Paper
- Cookie Sheet
- Scoop
- Dipping Tool

DIRECTIONS: hot cocoa recipe on next page

1. In a large mixing bowl. beat together cream cheese, butter, vanilla bean paste, Sugar & Crumbs Chocolate Milkshake Icing Sugar & hot cocoa mix until well blended & smooth.
2. Scrape mixture into a separate bowl & place into the freezer for 30 minutes.
3. Line a small tray with parchment paper.
4. Remove mixture from freezer & scoop with a 3T scoop-- it should make about 12 bon bons-- place tray in freezer for 1 hour.
5. Once cheesecake centers are chilled & firm, remove tray from freezer, and one by one, dip in melted cocoa dark candy coating with a dipping tool. (If shapes are not as round as you would like, you can quickly roll them between your hands first-- be careful not to warm them up too much.)
6. Once dipped, return to parchment lined tray & garnish with mini marshmallows.

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7. Place in refrigerator until ready to serve.
8. To make a homemade hot cocoa mix for your bon bons, place the following ingredients into a food processor: 1C Guittard Semi-Sweet Chocolate Chips, 1C Guittard Cocoa Powder, 2C Sugar & Crumbs Chocolate Milk Shake, 1/2C Dry Milk & 1t Salt.
9. Run food processor to make a fine powder. Store in a mason jar.
10. To serve: Add 2-3 tablespoons of mix to 1 cup hot water, milk or add in some cream or half and half. Top with whipped cream or marshmallows to make it more decadent.

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