

## **ALMOND-FUDGE TRUFFLES**

**SOURCE:** Weight Watchers New Complete Cookbook

### **INGREDIENTS:**

1/2 C + 2 TBS unsweetened cocoa powder  
1 C sifted confectioners' sugar  
1/2 C light cream cheese, at room temperature  
1/2 tsp almond extract

### **DIRECTIONS:**

Reserve 2 TBS of cocoa powder on a sheet of wax paper. In food processor (or medium bowl, with electric mixer on high speed), blend remaining 1/2 C cocoa powder, sugar, cream cheese & almond extract.

Drop cream cheese mixture by rounded teaspoons into reserved cocoa powder, making 24 truffles - roll into balls & refrigerate till firm (1-2 hours).

Makes 24 servings

(per serving: 45 calories; 1g total fat; 1g saturated fat; 2mg cholesterol; 27mg sodium, 6g total carbohydrates; 1g dietary fiber; 1g protein, 10mg calcium - WW points per serving: 1)