



### **Apricot-Date Nut Ball**

- 1 8-oz package cream cheese
- 1 cup finely chopped dried apricots
- 1 cup finely chopped dates
- 1 cup chopped toasted chopped pecans

Soften cream cheese. Add apples and dates. Mix thoroughly. Form into ball and roll in toasted chopped pecans. Serve with ginger snaps or favorite crackers.



### **Chocolate Truffles**

- 1 can milk chocolate frosting
- 2 ½ cups confectioners' sugar
- 1 cup pecan halves, divided usage
- 1 cup semi-sweet chocolate chips
- 3 tablespoons shortening

Chop 1/3 cup of the pecans, set aside. Combine frosting and sugar in large mixing bowl. Stir until thoroughly blended; add chopped nuts. Cover each remaining pecan with one-tablespoon frosting mixture. Roll into 1-inch balls.

Place chocolate chips and shortening into microwave-safe bowl. Microwave on high power for 1 minute and 30 seconds; stir. Dip one candy ball into chocolate mixture until completely covered allowing excess chocolate to drip; remove with candy dipping fork or slotted spoon to waxed paper-lined baking sheet. Refrigerate 5-10 minutes or allow to stand until chocolate mixture is set. Makes 3 dozen.