









# APRIL 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 	2	3	4	5	6	7 
8	9	10	11	12 	13	14
15	16	17 	18	19	20	21
22 	23	24	25 	26	27 	28 
29	30					

## Positive Thoughts

It takes a small step back for an even bigger comeback.  
-Wade Evans

Happiness is an attitude. We either make ourselves miserable, or happy and strong. The amount of work is the same.  
-Francesca Reigler



**What You Need:**  
 36 OREO Cookies, finely crushed  
 1 pkg. (8 oz.) Cream Cheese, softened  
 4 pkg. (1 oz.) Baker's Semi-Sweet Chocolate\*  
\*white chocolate was used in this recipe

**Make It:**  
 Reserve 1/4 cup cookie crumbs for garnish. Mix cream cheese & remaining cookie crumbs in a food processor until blended. Using your hands, shape mixture into 1-inch balls and place on baking sheet or tray, lined with waxed paper. Freeze for 10 minutes. Melt chocolate over a double boiler or according to package directions. Dip each truffle ball into melted chocolate and, using two forks, gently roll the truffle around until coated. Carefully place the truffle back onto the waxed paper. Sprinkle with reserved cookie crumbs or drizzle with remaining melted chocolate. Refrigerate for at least 1 hour or until firm. Yields approx. 48 truffles. Store in a tightly covered container in refrigerator. Enjoy!

**OREO**  
truffles