

Gail Quinn is Corvair Minnesota's dessert and treat maven. She brought a delicious treat to the October CMI membership meeting. I was so impressed that I begged her for the recipe! Enjoy-better yet, make one to share with the rest of us!



## INGREDIENTS

- 1 package (8 ounces, 226g) **full-fat cream cheese**
- 8 tablespoons (equivalent of 1/2 cup or 1 stick; 113g) **unsalted butter**
- 1 teaspoon **vanilla extract**
- 1 cup (118g) **powdered sugar**
- 1 and 1/2 cups (201g) **chocolate fudge brownie mix, dry**
- 1 and 1/2 cups (240g) **miniature chocolate chips, separated**
- 1/2 cups (74g) **toffee bits**
- **Dippers of your choice**

## INSTRUCTIONS

**PREP:** It's really important that the cream cheese and butter are at room temperature. Leave cold ingredients out for 45 minutes to an hour, or [use some of these tricks to bring them to room temperature quicker](#). Do not melt either for this recipe; soften in the microwave for 10-15 seconds if needed.

**BEAT:** In a large bowl, beat the room-temperature cream cheese and butter until completely smooth. Add in the vanilla extract, powdered sugar, and dry brownie mix. Mix until completely smooth.

**ADD INS:** Stir in 1/2 cup miniature chocolate chips and the toffee bits. Mix until incorporated. The mixture will be fairly soft/wet/sticky, but don't worry; it firms up a lot during the chilling process!

**CHILL:** Spread out a very large piece of plastic wrap. Using a spatula, scrape and scoop all the mixture into a ball on top of the plastic wrap. Wrap around the dessert ball, form into a ball, and place in the fridge to chill for 3-4 hours or until completely firm.

**COAT IN CHOCOLATE:** Spread 1/2 cup miniature chocolate chips on a large plate. Unwrap the cheesecake ball and put on top of the chocolate chips. Use the remaining 1/2 cup chocolate chips to coat all the rest of the cheesecake ball.

**SERVE:** Serve with "dippers" of your choice. Suggestions: Apple slices, 'Nilla Wafers, Graham crackers.

Gail adds: "More brownie mix can be added as well as Chocolate chips and Heath bars chopped. I bought the bag of chopped Heath bars... I don't always follow directions, but I added more dry Brownie mix, and there was a packet of fudge in the box, so I added as much as I wanted... Or tasted as good as I thought it should."