

Sweet Cheese Balls

Recipe By *Brynie Greisman*



Cooking and Prep:  30
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Serves:  20

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

The perfect treat to make for yourself or your friends for their birthdays. All you need is a bowl and spoon and a hand grater. No oven required. I made these last year for my son's aufruf and everyone loved them. I stashed away a few in the freezer (they taste awesome straight from the freezer, especially with a coffee or hot cocoa!) and was so grateful to find them a few days later. I came home from my son's wedding starving, and at two in the morning, these were just what I needed! Thanks, HDG.

Ingredients (7)

Main ingredients

- 8-10 ounces (250 gram) quark cheese, 5%
- 2 tablespoons (25 grams) butter, melted
- 1/2 cup sugar
- juice of 1/2 a lemon

- 1 and 1/2 cups (200 grams) **Kedem Tea Biscuit** crumbs
 - 1 package (1 tablespoon) **Gefen Vanilla Sugar**
 - chocolate, grated
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Start Cooking

Prepare Cheese Balls

1. Mix all ingredients together in a medium-sized bowl until well combined.
2. Form into small balls and place on a plate.
3. Roll in grated chocolate and place in a container.
4. Store in freezer until ready to use.

Note:

To achieve the look in the picture, grate 3 large squares each of white, milk, and dark chocolate and place in 3 small plates. Roll balls in the chocolate and freeze each color separately. (You can nosh the leftover grated chocolate!) Put them in a box, tie with a ribbon, and present to your roommate. She will be your bff!

Tip:

You can use a lower or higher fat quark cheese — ½%, 3%, or 9%. Also, if you don't have a food processor to make crumbs, put the biscuits in a bag and pound with a chicken cutlet hammer.

Variation:

If you prefer a tangier taste, use one and a half to two tablespoons of the juice of a lemon.

Credits

Photography: Daniel Lailah

Styling: Amit Farber