White Chocolate Raspberry Dessert Ball

1 packet **White Chocolate Raspberry Dip Mix** 12 oz. cream cheese 2 Tbls. Butter, softened 2/3 cup graham cracker crumbs

Beat softened cream cheese and butter together until creamy, using an electric mixer on medium speed. Add packet of **White Chocolate Raspberry Dip Mix**; mix well to blend. Cover and chill 2 hours or until firm. Shape chilled mixture into a ball and roll in graham cracker crumbs. Serve with apple slices, vanilla cookies or graham crackers.



White Chocolate Raspberry Dessert Ball

1 packet **White Chocolate Raspberry Dip Mix** 12 oz. cream cheese 2 Tbls. Butter, softened 2/3 cup graham cracker crumbs

Beat softened cream cheese and butter together until creamy, using an electric mixer on medium speed. Add packet of **White Chocolate Raspberry Dip Mix**; mix well to blend. Cover and chill 2 hours or until firm. Shape chilled mixture into a ball and roll in graham cracker crumbs. Serve with apple slices, vanilla cookies or graham crackers.

White Chocolate Raspberry Dessert Ball

1 packet **White Chocolate Raspberry Dip Mix** 12 oz. cream cheese 2 Tbls. Butter, softened 2/3 cup graham cracker crumbs

Beat softened cream cheese and butter together until creamy, using an electric mixer on medium speed. Add packet of **White Chocolate Raspberry Dip Mix**; mix well to blend. Cover and chill 2 hours or until firm. Shape chilled mixture into a ball and roll in graham cracker crumbs. Serve with apple slices, vanilla cookies or graham crackers.



White Chocolate Raspberry Dessert Ball

1 packet **White Chocolate Raspberry Dip Mix** 12 oz. cream cheese 2 Tbls. Butter, softened 2/3 cup graham cracker crumbs

Beat softened cream cheese and butter together until creamy, using an electric mixer on medium speed. Add packet of **White Chocolate Raspberry Dip Mix**; mix well to blend. Cover and chill 2 hours or until firm. Shape chilled mixture into a ball and roll in graham cracker crumbs. Serve with apple slices, vanilla cookies or graham crackers.



