

OREO TRUFFLES RECIPE | OREO CAKE BALL RECIPE!



INGREDIENTS

- 1 15-oz package Oreo cookies (or chocolate sandwich cookies of your choice)
 - 1 8-oz package cream cheese, softened
- 1 package white chocolate chips (you can also use dark chocolate chips – I like using both!)

INSTRUCTIONS

1. Finely crush the Oreos. This can easily be done in your food processor. If you don't have a food processor, you can place the cookies in a plastic bag and crush them with a rolling pin.
2. Reserve about 1½ Tbsp crushed cookies (you will use these for garnish later)

3. Mix cream cheese in with crushed Oreos and mix until completely combined.
4. Line a cookie sheet with parchment paper. Shape the cookie mixture in to about 40 balls and place on lined cookie sheet
5. Place cookie sheet in the refrigerator for about an hour, or the freezer for 20 minutes. This will help to make the cookie balls firm, which will make it easier to coat them.
6. Melt the white chocolate in the microwave, stirring every 30 seconds until completely melted.
7. Working quickly, coat cookie balls with white chocolate. Use 2 forks to help ensure that they get coated well.
8. Place coated Oreo Truffles back on the parchment paper and sprinkle with reserved crushed cookie crumbs.
9. Return truffles to the refrigerator for 10 minutes to allow the chocolate to completely firm up.

