

Oreo Truffle Balls

Hard chocolate shells, soft cream cheesy Oreo middle. Tastes like you have been cooking all day.

Prep time: 40 minutes

Freeze time: 15 minutes

Ready in: 55 minutes

Servings: 35

Happy taste buds: Lots



Ingredients

8 oz cream cheese (softened)

36 Oreos

1 lb melting chocolate

Sprinkles (optional)

Directions

1. Place Oreos in a food processor and pulse until smooth, then place in a separate bowl.
2. Place softened cream cheese in food processor and pulse until smooth and then add the ground up Oreos and mix together. Should resemble thick mud.
3. Form Oreo and cream cheese mixture into small 1-inch balls and place on a cookie sheet lined with waxed paper.
4. Place balls in freezer for 15 minutes.
5. Melt chocolate over a double boiler. Drop the firm balls one by one into the chocolate. Drizzle chocolate over the balls with a spoon so they are covered completely.
- 6 Place balls back on the waxed paper and immediately add sprinkles on top.
7. Enjoy!