

OREO TRUFFLES

Submitted By: Brittany Swift

PREP. TIME: 10 MIN COOK TIME: 1 HR

SERVINGS: 12-14



Ingredients

- 1 - 14 OZ. PACKAGE OF OREOS (ORIGINAL IS BEST, NOT DOUBLE STUFFED)
- 8 OZ. CREAM CHEESE, SOFTENED
- 2 CUPS SEMI-SWEET CHOCOLATE CHIPS
- 1 TSP OLIVE OIL OR COCONUT OIL
- SPRINKLES OR A TOPPING OF YOUR CHOICE (I LIKE MORE CRUSHED OREOS OR A DRIZZLE OF WHITE CHOCOLATE)

Directions

1. PUT OREOS INTO A FOOD PROCESSOR AND CRUSH INTO FINE CRUMBS - IF YOU DON'T HAVE A FOOD PROCESSOR, PUT OREOS IN A LARGE ZIP LOCK BAG, SEAL, COVER WITH A DISHTOWEL, AND HIT WITH A MEAT TENDERIZER OR HAMMER UNTIL CRUMBLY.
2. IN A LARGE BOWL, STIR TOGETHER OREO CRUMBS & SOFTENED CREAM CHEESE UNTIL EVENLY COMBINED.
3. LINE A BAKING SHEET WITH PARCHMENT PAPER. USING A SMALL COOKIE SCOOP, FORM OREO MIXTURE INTO SMALL BALLS. PLACE ON A PREPARED BAKING SHEET AND FREEZE UNTIL SLIGHTLY HARDENED ABOUT 30 MINUTES.
4. WHILE THE OREO BALLS HARDEN, MELT SEMI-SWEET CHOCOLATE CHIPS IN A SMALL SAUCEPAN OVER LOW HEAT. ADD 1 TSP OF OIL TO MAKE THE CHOCOLATE MIXTURE SMOOTHER.
5. DIP THE FROZEN BALLS IN MELTED CHOCOLATE UNTIL COATED AND RETURN TO THE BAKING SHEET. TOP WITH SPRINKLES OR OTHER TOPPINGS. FREEZE UNTIL HARDENED ABOUT 15 MINS OR MORE.