

Oreo Cookie Truffles

Prep Time: 30 minutes **Cook Time:** 1h 45min **Yield:** 48

Tools Required: Parchment paper, cookie sheet, bowl, spoon

Ingredients:

Cream cheese	8 ounces
Oreo cookies	36
Semi-sweet baking chocolate	16 ounces

Method:

1. Soften cream cheese.
2. Crush oreo cookies, finely.
3. Mix cream cheese and cookie crumbs until blended. Reserve about 1 cup of crumbs.
4. Shape 48 one-inch balls. Freeze for 10 minutes.
5. Dip balls in melted chocolate.
6. Roll top of balls in reserved cookie crumbs.
7. Place on pan covered in parchment paper
8. Refrigerate until firm (~1 hour)