

Oreo Truffles

1-15 oz. package Oreo sandwich cookies

1- 8 oz. package cream cheese, room temperature

16 oz. semi sweet or white chocolate

Crush Oreos in a large re-sealable plastic bag using a rolling pin OR blend in food processor until you have fine crumbs. Do this in small batches. Pour crumbs into a large bowl. Add softened cream cheese and blend. Roll into about 45 1-inch balls. Place truffles on wax paper in single layer, cover, and freeze for 30 to 60 minutes

Melt chocolate in microwave, stirring every 30 seconds, until melted. (You may need to add 1 tablespoon of Crisco if chocolate is too thick). When truffles are very cold, dip in melted white or semi-sweet chocolate. Use a plastic fork with the two middle tines broken off. Dip entire truffle in chocolate. Tap fork on edge of bowl to remove excess. Set on wax paper to harden. Drizzle with complimentary flavor chocolate, if desired.

Recipe adapted from The Capitol Baker