

Ingredients

- 1 15.25 oz OREO Cookies package
- 8 oz cream cheese 1 brick, softened
- 3 cups melting chocolate half white chocolate, half dark

Instructions

How to Make OREO BALLS

1. Crush the OREO cookies. I used a blender, but you can use a small food processor, or you can place the cookies in a sealed plastic bag and smash them with a meat mallet or rolling pin! I found that the blender worked best when I did half the cookies at a time, rather than trying to crush all 36 at once. Use a fork to stir the mixture up between blends to get the finest consistency.
2. Mix the crumbs with the cream cheese until well blended.
3. Use a cookie scoop to measure out about 1.5 TBSP of the cookie mixture and roll each scoop into a ball. Place Oreo balls on a parchment or wax paper lined cookie sheet.
4. Freeze the balls for about 20-30 minutes before dipping.*
5. Melt the candy coating or melting chocolate in the microwave for about 1 minute 20 seconds. Stir gently until smooth, returning to the microwave in 15 second increments, if needed.
6. Dip each ball in the chocolate and place back on lined pan.
7. Place 2 TBSP white chocolate in one sandwich bag and 2 TBSP dark chocolate in another. Microwave for 30 seconds. Gently massage the bag. Snip a tiny corner of the bag and drizzle opposite chocolate onto each Oreo ball. Remove cream filling from reserved Oreo cookie. Place cookies in a bag and smash. Sprinkle each Oreo Ball with cookie crumbs.

Notes

*Don't skip this step! The balls need to be chilled before you dip them in the melted chocolate. If they aren't chilled, you will end up with a lot of crumbs in your melting chocolate and they won't look quite as pretty! You're welcome to divide the directions into 2 parts and make the truffles the day or night before, then dip them in chocolate the next day.