

Oreo Truffles

(Adapted from [Kraft Foods](#))

Makes 32

1 pkg. (8 oz.) cream cheese, softened

1 pkg. (1 lb. 2 oz.) Oreos

2 pkg. (8 squares each) Baker's Semi-Sweet Chocolate, melted

Set aside 5 Oreos and throw the rest in a food processor until they are finely crumbled

Thoroughly mix cookie crumbs with cream cheese.

Form crumb-and-cream-cheese mixture into balls, approximately 1-inch across each (but don't worry too much about being exact here. They will come out delicious no matter the size!) and place onto a cookie sheet that has previously been lined with wax paper.

For best results, pop the formed mixture into the fridge for at least 15 minutes to chill while you complete the next step. If you really don't have the time, the truffles will still taste delicious (so don't worry!), but they will be more difficult to handle and some of the coating will mix with the filling.

Melt the chocolate.

Coat previously formed balls with chocolate and return to the lined cookie sheet.

Throw the remaining 5 cookies into the food processor.

Sprinkle some of those crumbs on top of the (still wet) truffles.

Refrigerate for one hour.

Variation: swap out regular Oreos for Golden Oreos (semi-sweet chocolate for white chocolate, if you like white chocolate). You will end up with a cheesecake-like truffle.