

Oreo Truffles

Based on the recipe from my mom

Ingredients

1 package Oreo Cookies (I used double-stuf, but regular are fine)
1 8 ounce package cream cheese, softened
1 pound milk chocolate melts
colored chocolate melts or sprinkles of choice for decoration, optional

In the bowl of a food processor, crush the Oreos (all of them) into fine crumbs.

Dump the Oreo crumbs into a large bowl and add cream cheese. Stir together until combined.

Using a small cookie scoop, scoop the Oreo mixture and roll into about 1 inch balls. Arrange Oreo balls on a lined cookie sheet (waxed paper, Silpat, parchment, whatever you have).

Chill Oreo balls for one hour.

Before removing Oreo balls from fridge, place milk chocolate melts in a glass contained. We used a 2 cup measuring cup because we wanted something deep but not too wide. Microwave chocolate for 2 1/2 minutes at 40% power. *Note: Changing the power level of your microwave is key. Otherwise you will burn the chocolate. Low and slow is the motto here.*

Stir chocolate until smooth. If you need to melt it more, microwave it in 20-30 second increments at 30% power until you get a runny consistency. *Note: If you have difficulty getting your chocolate to melt smoothing, add about a Tablespoon of vegetable shortening before heating again. If it still is clumpy, the chocolate is likely too old to be smooth for dipping. But you could empty the dish into a zip top bag, let the chocolate harden, and then chop the chocolate for use in [cookie recipe](#) or something similar.*

Using two forks, dip the Oreo balls in the melted chocolate until coated. Remove from chocolate and allow excess to drip off before placing on your lined cookie sheet.

To decorate with sprinkles, scatter sprinkles on top of truffles immediately after dipping before the chocolate hardens. If using colored chocolate, melt chocolate in small bowls (for a small quantity, start by melting for 1 minute at 40% power, then in 30 second increments at 30% power). When chocolate is smooth, use a small spoon and drizzle chocolate back and forth across dipped truffles.

Chill truffles for 30 minutes to an hour or until set. Store, chilled, in an airtight container.

Makes about 4 dozen truffles.

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