

Dessert Truffles

Keeping Up with the Joneses

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Ingredients:

- 1 package of cookies (regular Oreos, Mint Oreos or Nutter Butters)
- 1 8 ounce package of cream cheese
- 1 package of bark coating (white bark or chocolate)

Instructions:

- In a (sturdy) plastic bag, add a whole package of cookies. Smash with smooth side of meat mallet or rolling pin. Place in a food processor and pulse until smooth and sand-like.
- In a bowl, or a stand mixer, add an 8 oz block of cream cheese, softened. Add the oreos and mix well. Sometimes you have to stop the mixer and scrape everything off and stir.
- Put wax paper in a sheet cake pan (small enough to fit in the freezer), and use a measuring spoon to make all the truffles somewhat consistent. Roll the mixture in your hands to form round balls. Stick in the freezer while you melt the chocolate.
- Melt chocolate in a small saucepan over low heat. Remove truffles from freezer. Turn the frozen truffle over, and stick in a toothpick, dip into chocolate. lift out carefully and use another toothpick to gently set it down on wax paper. Sprinkle with garnishes, if desired.
- Store in the refrigerator.

Total time: 1 hour

Serves: 3 dozen truffles