

## Oreo Truffles

### What do we need?

- 1 box of regular Oreos
- 8 oz. block of cream cheese
- Vanilla Almond Bark or Melted Chocolate
- Food processor or blender
- Parchment Paper
- Bowl
- Mixing spoon



### What do we do?

- Throw all of your Oreos into a food processor or blender. You can crunch them into small pieces also as you throw them in. Be sure to chop them up well. If a blender or food processor are not available, you can simply put the Oreos in a big plastic bag and use your hands like a hammer to crush into small pieces.
- Once Oreos are chopped up, add the 8 oz. block of cream cheese into the food processor, blender, or bag. Mix until a big clump forms that is a thick consistency.
- Put the thick clump of Oreos and cream cheese mix into the freezer for at least 30 to 45 min to allow it to harden.

- Use a spoon or scoop to scoop out enough to form about a 1 to 2 in ball of the dough. Form the ball in your hand and then place on a piece of parchment paper as you roll all the dough into balls. If starting to turn gooey after rolling, place balls back into fridge for about 15 min before continuing to next step.
- Melt the almond bark into a microwavable bowl. It is best to melt it in stages to ensure not over melting it. Starting with a minute, then pulling out and stirring, putting back in for 30 sec increments and stirring until completely melted
- Dip the balls one by one into the melted chocolate or almond park and place on parchment paper again to allow them to harden. Use leftover chocolate to drizzle on top or even add fun sprinkles to the top before they dry.
- After they have hardened, enjoy your Oreo Truffles at room temperature or put them in the fridge to make them cold before enjoying them.

