



## OREO TRUFFLES

"These truffles are so easy and delicious!"

### Ingredients:

- 1 (16 ounce) package OREO Chocolate Sandwich Cookies, divided
- 1 (8 ounce) package Cream Cheese, softened
- 2 (8 ounce) packages Semi-Sweet Baking Chocolate, melted

### Directions:

1. Crush the package of cookies to fine crumbs in food processor. (Cookies can also be finely crushed in a resealable plastic bag using a rolling pin.) Place in a mixer bowl. Add cream cheese; mix until well blended.
2. Refrigerate for 2 hours or overnight.
3. Melt the chocolate in a microwave proof dish. - about 2 minutes.
4. Roll cookie mixture into balls, about 1-inch in diameter.
5. Dip balls in chocolate; place on wax paper or parchment paper covered baking sheet.
6. Refrigerate until firm, about 1 hour. Store leftover truffles, covered, in refrigerator or in the freezer for later sharing!

[www.tipsfrompips.com](http://www.tipsfrompips.com), [facebook/tipsfrompips](https://www.facebook.com/tipsfrompips), [pinterest/tipsfrompips](https://www.pinterest.com/tipsfrompips)