



Cookies & Cream Truffles

makes 4

1 oz. cream cheese, softened

5 OREO Cookies

1 oz. semi-sweet white, milk or dark chocolate, melted

Place 5 Oreos in a plastic ziplock bag and crush into crumbs using a rolling pin or bottom of a glass.

Mash together cream cheese and cookie crumbs together in a bowl with a fork until well blended.

Shape into 4 (1-inch) balls, using tablespoon or small scoop as a guide and place on parchment paper lined baking sheet. Dampened hands will help balls from sticking to hands.

If batter is very sticky, put in freezer for 15 minutes to harden up.

Drizzle with melted chocolate using spoon or pastry bag; or dip in melted chocolate using 2 forks. Sprinkle with additional crushed oreos, jimmies or non-pareils.

Place on waxed paper lined baking sheet and refrigerate until firm, then store in tightly covered container in refrigerator.