

Oreo Truffles



mom of wild gals

NO BAKE RECIPE

Ingredients

Inside of Truffle

- 1 Regular Sized Package of Oreos
- 1 Brick of Philadelphia Cream Cheese

Outside of Truffle

- 1 bag of Ghirardelli Milk Chocolate Chips
- Olive Oil

Other Items Needed

- Mini Muffin Papers
- Toothpicks
- Parchment Paper

Directions

1. Line a baking sheet with parchment paper
2. Place entire package of Oreos in a food processor (entire cookie, don't remove cream filling) and pulse too fine crumbs
3. Transfer to a mixing bowl
4. Cut brick of cream cheese into 8 cubes and add to the mixing bowl with the crushed Oreos
5. Mix Oreos and cream cheese until well combined (there should be no white clumps of cream cheese)
6. Scoop mixture out about 1 Tbsp at a time and form into 1 inch balls then align on prepared cookie sheet
7. Place a toothpick in each ball
8. Place truffles in freezer for 15 minutes
9. Pour chocolate chips into a small microwave safe bowl and drizzle a small amount of olive oil on top (I usually start with a teaspoon)
10. Melt for 30 seconds in the microwave and stir
11. Repeat this process until the chocolate is melted and is a thin consistency
12. Remove truffles from freezer and dip in melted chocolate using the toothpick
13. Drop the dipped truffle into a mini muffin paper
14. Once all truffles are dipped, remove toothpicks, and use a spoon to drop a little bit of melted chocolate on toothpick hole.
15. Store in an airtight container in refrigerator.

