

Oreo Truffles

Ingredients

- 1 pkg Oreo cookies
- 8 ozs cream cheese (8 oz packages), softened
- 16 ozs melting chocolate

Instructions

Crush cookies and cream centers to a fine crumble consistency in a mixer or food processor.

Place the crumbs in a medium bowl and add cream cheese. Mix crumbs and cream cheese until well mixed.

Make 1" balls and chill. (About 48)

Melt chocolate in a double boiler. Dip balls in chocolate and place on wax paper cover cookiesheet.

You can sprinkle with perils or reserve cookie crumbs.

***I find that make the cookie one day and placing the ball in the freezer over night makes dipping so much easier.