## Oreo Truffles

Ingredients
Summary

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

Yield: 48

- 16 ozs melting chocolate

Instructions
Crush cookies and cream centers to a fine crumble consistency in a mixer or food processer.
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 boolier. Dip balls in chocolate and place on wax paper cover cookiesheet.
You can sprinkle with perils or reserver cookie crumbs.
***। find that make the cookie one day and placing the ball in the freezer over night makes dipping so much eaiser.

