

Oreo Cookie Balls

Description

Easy to make and yummy in your tummy!

Ingredients

- 1 pkg 18 oz package of oreos, regular size, 3 row
- 8 oz cream cheese (8 oz packages), softened
- 4 ozs White chocolate almond bark

Instructions

1. Add oreos to food processor and blend until fine.
2. Add cream cheese to oreo crumbs and blend until dough like.
3. Chill mixture for 15 minutes then roll into bite-sized balls. Chill balls for 15 minutes.
4. Melt almond bark in microwave according to package directions. Dip chilled oreo balls in melted chocolate using a fork so chocolate can drip off. Set covered balls on waxed paper and let set approximately 30 minutes. If using sprinkles or decorative sugars, do so before chocolate sets. Do a dozen at a time, sprinkling after each dozen.

Notes

can add peppermint schnapps for adult cookies

add 1/2 TBsp. of crisco or vegie oil to the bark.

can use peanut butter sandwiches, thin mints and lemon sandwich cookies. Ritz crackers with peanut butter dipped in chocolate.

can roll in nuts.



Summary

Yield: 24

Prep Time: 1 hour

Category: Cookies & Bars

Cuisine: American

Tags: Oreos