

Easy Oreo Truffles



“Made them for Valentine's Day for my Oreo-loving husband. Tasted [like they were made by a] pro!”

Total Time: 1 hr 40 mins Yields: 42 truffles

Ingredients

- 2 (8 ounce) packages semisweet baking chocolate
- 16 ounces Oreo cookies, divided
- 1 (8 ounce) package cream cheese, softened

Directions

- Melt chocolate in a saucepan over low heat, stirring occasionally, 4 to 6 minutes.
- While the chocolate is melting, place 9 cream-filled sandwich cookies in a food processor and blend until finely crushed. Transfer crumbs to a bowl and reserve for decorating.
- Add remaining cookies to the food processor and blend until finely crushed. Transfer crumbs to a large bowl and stir in cream cheese; mix until well-blended. Roll mixture into 42 balls, about 1-inch in diameter.
- [Recommended optional step] If you have time, freeze the truffle balls on a baking sheet lined with wax paper for 15-20 minutes before coating them in chocolate. This makes them easier to work with.
- Place each ball in melted chocolate and use two forks to roll it until fully coated. Lift the ball with both forks and allow excess chocolate to drip off.
- Place coated truffle on a wax paper-lined baking sheet and sprinkle with reserved cookie crumbs to decorate. Repeat to make remaining truffles.
- Refrigerate truffles until firm, at least 1 hour. Keep in the refrigerator until just before serving. Enjoy!



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