

Oreo Truffles

Makes Approximately 32

Ingredients

1 Package of Oreo Cookies

8oz Cream Cheese, softened

Almond Bark

Sprinkles and toppings of your choice (optional)

Directions

Crush the Oreo cookies into crumbs using a food processor.

Mix crushed Oreos with cream cheese. (I use my KitchenAid with the paddle attachment.)

Use a small cookie scooper to obtain uniform size and roll into balls. (approximately one inch)

Lay on wax paper. Freeze or refrigerate to chill.

Melt almond bark according to package directions.

Take chilled Oreo balls and dip into melted almond bark, removing as much excess almond bark as possible.

Place back on wax paper to harden. I usually have one cookie sheet with the chilled and one for the dipped.

You will want to sprinkle as you go because once the almond bark hardens, the sprinkles will not adhere to the truffle.

Keep best in air-tight container in the refrigerator.