

RECIPE Oreo Truffles

INGREDIENTS

1 package Oreo cookies
1 8oz. package cream cheese
(softened)
2 8oz bags white choc. chips
3 T. semi-sweet choc. chips

DIRECTIONS

- Smash Oreos in a food processor or with a rolling pin and plastic bag.
- Place Oreo crumbs into your mixer, add softened cream cheese, and mix well.
- Use a melon-baller or Tablespoon to form truffles and place on wax paper.
- Freeze truffles for around half an hour until balls are firm.
- Meanwhile, melt white chocolate chips in a microwave bowl on medium power for 30 second increments
- Dip truffles into white chocolate and freeze again.
- Melt semi-sweet chocolate chips in a plastic sandwich bag. Cut off a tiny section of the corner of the bag and drizzle over the truffles.

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