



Easy Oreo Truffles

Makes: 40 truffles

Prep Time: 30 minutes

Total Time: 30 minutes plus chill time 15 minutes

Ingredients

- 1 package (36 cookies, 530g) Oreo cookies
- 8 ounce block of cream cheese, room temperature
- 1/2 tsp pure vanilla extract
- 10 ounces (284g) Ghirardelli melting wafers (dark, milk, or white chocolate)

Instructions

Place the Oreo cookies into a food processor and pulse until they become fine crumbs.

In a stand mixer fitted with the paddle attachment (a hand mixer works fine too), beat the cream cheese on medium-high until it's smooth and creamy, about 4 minutes. Reserve 2 tablespoons of the Oreo cookie crumbs and set them aside, then add the rest of the Oreo crumbs to the cream cheese. Add the vanilla extract and mix on low speed until well combined, about 1 minute.

Line a cookie sheet with wax or parchment paper. Use a tablespoon to scoop the Oreo mixture and roll them into 1-inch balls, then place them onto the lined cookie sheet. When you're finished forming the Oreo balls, place them into the freezer to chill for at least 15 minutes.

Place the chocolate melting wafers into a medium microwave safe bowl and melt according to the package instructions. Remove the Oreo balls from the freezer and place them into the melted chocolate a few at a time. Use a fork to roll them around until coated, then carefully lift them out with the fork and place them back onto the lined cookie sheet. Garnish with cookie crumbs or sprinkles immediately after coating, while the chocolate is still wet.

Let the chocolate coating set, then serve right away or store in an airtight container in the refrigerator for up to two weeks.