

## Oreo Truffles



### Ingredients

- 38 chocolate sandwich cookies
- 1 (8 oz) package of cream cheese
- 1 (8 oz) package of white chocolate
- 1 (8 oz) package of bittersweet chocolate
- Sprinkles, nonpareils, crushed peppermint (optional)

### Directions

1. Line two baking sheets with parchment paper.
2. Make sure cream cheese is room temperature.
3. Break the sandwich cookies into pieces. Pulse them into fine cookie crumbs using a food processor.
4. Use a stand mixer or hand mixer to beat the cream cheese until it is smooth.
5. Add the cookie crumbs to the cream cheese and mix until combined.
6. Scoop and roll the mix into 1 inch balls and place them onto parchment paper. Freeze until chilled (about 15 min).
7. Melt the white chocolate in the microwave or using a double boiler. Stir until smooth and let cool slightly. Be careful not to overheat the chocolate.
8. Use a fork to dip half the balls in the white chocolate and place them on the parchment paper.
9. Melt the bittersweet chocolate in the microwave or using a double boiler. Stir until smooth and let cool slightly. Be careful not to overheat the chocolate.
10. Use a fork to dip half the balls in the bittersweet chocolate and place them on the parchment paper.
11. Drizzle with contrasting chocolate or decorate with sprinkles, crushed peppermint or nonpareils if desired.
12. Refrigerate until the chocolate sets (about 1 hour). Store in the refrigerator in a sealed container.