

Oreo Truffles

Andrea's truffles have been "Doug Approved" and were a huge hit at the 2008 Tips and Toes Party!

- **package of Oreos** - food processed to fine crumbs
- **block of cream cheese** (8 oz?), softened to room temp.
- **chocolate to melt** - I use 12 oz. "White Bark Coating" found in the baking section.

1. Combine Oreo crumbs and cream cheese until in a large ball of dough. Refrigerate for 30 min - 1 hour.
2. Roll dough in bite-size balls and place on cookie tin (lined with wax or parchment paper). Refrigerate balls for another 30 min - 1 hour.
3. Melt chocolate. Dip dough balls into chocolate and place back onto cookie sheet. Refrigerate to harden.

Enjoy!

~ ~Andrea Trowell