

## Oreo Truffles

1 package Double Stuffed Oreos  
4 oz Cream Cheese, you may add up to 8 oz  
16 oz melting chocolate or candy bark

**Step 1:** Chop Oreos up finely in a food processor. Save some of the finely crushed Oreos for garnish later and set it aside. You don't need too much.

**Step 2:** With hands (or a spoon, I just think hands are faster), mash softened cream cheese and crushed Oreos until well combined.

**Step 3:** Roll into 1" balls and place on a wax covered cookie sheet. Put in freezer for 15 minutes.

**Step 4:** While balls are in freezer, melt chocolate according to directions.

**Step 5:** Pull the Oreo Truffles out of freezer, and dip into chocolate. Garnish with reserved Oreo crumbs before the chocolate sets up. Let chocolate set, refrigerate and enjoy!