

Oreo Balls

Servings: 24 **Prep:** 30 min **Cook:** 0 min **Total:** 2 hr 30 min

Ingredients

- **38** Oreo cookies *(Regular Oreos preferred; not Double-Stuf. One tablespoon of crushed cookies can be reserved for garnish if desired.)*
- **8 ounce** cream cheese *(1 package, room temperature)*
- **1 cup** white or dark chocolate melting wafers, semi-sweet chocolate chips or chopped bars *(for coating)*
- Oreo crumbs *(optional decoration)*
- melted chocolate drizzle *(optional decoration)*
- sprinkles *(optional decoration)*

Instructions

1. Place the Oreos in a food processor and pulse until ground into fine crumbs. You can also chop them and crush them with a rolling pin on your cutting board until the cookies are broken down to fine crumbs.
2. Transfer the crushed Oreos to a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment. Add the cream cheese then beat on medium-low speed until combined. Use a spatula to scrape the bowl down and make sure there are no pockets of unmixed Oreos or cream cheese.
3. Using a tablespoon-sized triggered cookie scoop, portion the Oreo mixture and roll into balls. Each ball should be roughly 1-inch or about 20g. Place the Oreo balls on a parchment paper-lined baking sheet. Cover and refrigerate for at least 1 hour to firm up or up to 2 days.
4. Place the chocolate in a heat-proof bowl. Microwave on high for 30 seconds, then stop and stir. Microwave for another 30 seconds, then stir once again. Continue to microwave in 15-second increments, stirring between each, until the chocolate is melted. You can use a little vegetable oil to thin it out to a dipping consistency if the coating is too thick, but make sure to really whisk the oil in if doing so.
5. Dip each chilled ball in the candy coating using a skewer or fork, and place on a sheet of parchment paper to set. If decorating the tops with Oreo crumbs or sprinkles, add them immediately as the shells will harden quickly.
6. Chill the dipped balls for 1 hour or until set. If decorating with a chocolate drizzle, drizzle with melted chocolate once the coating is set. Oreo balls can be refrigerated in an airtight container for up to 2 weeks.

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