

Oreo Truffles

1 lb. Oreo cookies (3 sleeves)
8 oz. cream cheese at room temp.
½ tsp vanilla extract
1 lb. milk chocolate
½ lb. white chocolate

Using a food processor, grind cookies to a fine powder. With a mixer, blend cookie powder, cream cheese and vanilla extract until thoroughly mixed (there should be no white traces of cream cheese).

Roll into small balls and place on wax-lined cookie sheet. Refrigerate for 45 minutes.

Line two cookie sheets with wax paper. In double-boiler, melt milk chocolate. Dip balls and coat thoroughly. With slotted spoon, lift balls out of chocolate and let excess chocolate drip off. Place on wax-paper-lined cookie sheet.

In separate double boiler, melt white chocolate. Using a fork, drizzle white chocolate over balls. Let cool. Store in airtight container in refrigerator.

Note: Instead of doing chocolate dip, truffles can just be rolled into various mixtures such as:

Chopped nuts, chocolate sprinkles, various colored candy sprinkles, cocoa powder, colored sugars. (Still pretty, less work)

Makes approx. 40 truffles.