

OREO TRUFFLES

30 min **PREP** | 1 hr 30 min **TOTAL**

MAKES 4 dozen or 48 servings, 1 truffle each

This is the stuff that dreams are made of: OREO cookie crumbs are blended with cream cheese and covered with a chocolate shell for the best-tasting truffles ever.

INGREDIENTS

- 1 pkg. (8 oz.) brick cream cheese, softened
- 36 OREO cookies, finely crushed, divided
- 4 pkg. (4 oz. each) semi-sweet baking chocolate, melted



INSTRUCTIONS

MIX cream cheese and 3 cups cookie crumbs until well blended. **SHAPE** into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs. **REFRIGERATE** 1 hour or until firm. Store in tightly covered container in refrigerator.

HOW TO EASILY DIP TRUFFLES

To easily coat truffles with the melted chocolate, add truffles, in batches, to bowl of melted chocolate. Use 2 forks to roll truffles in chocolate until evenly coated. Remove truffles with forks, letting excess chocolate drip back into bowl. Place truffles on prepared baking sheet; let stand until firm.

HOW TO STORE

Store in tightly covered container in refrigerator.



CREATE WITH
OREO



RECIPE BOOK

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	cmo number 6039MZ	file name 6039MZ_ORO_RCPBK_FNL	process cmyk	none
	client / contact	document size 11.02" x 8.46"	spot	
	client number(s)	date 02/13/19		

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