

Oreo Truffles by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

Oreo Truffles

Ingredients:

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 pkg. (16.6 oz.) OREO Cookies, finely crushed (about 4-1/4 cups), divided, I used the food processor to crush
- 2 pkg. (8 squares each) BAKER'S Semi-Sweet Chocolate, melted, I did this in a double boiler

Mix cream cheese and 3 cups cookie crumbs until well blended.

Roll into (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

Place in the refrigerator for 1 hour or until firm. Store in tightly covered container in refrigerator.

Note -- I used the reduced fat Oreo Cookies and the reduced fat cream cheese. Use whatever you choose, they both work fine.

I used a double boiler to melt my chocolate, but it can be done in the microwave, if you choose.

This recipe makes approximately 30 truffles, but you can vary that count by making them smaller or larger, as you desire.

Oreo Truffles by Lynn's Recipes

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: August 2011
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)