



OREO "TRUFFLE" DIPPED IN CHOCOLATE with SPRINKLES

INGREDIENTS /

1 package Golden Oreos
1 package Chocolate Oreos

2- 8 oz. packages cream cheese
chocolate for dipping
colored sprinkles (optional)

PROCEDURE /

- 1 / In 2 separate large bowls, crush the entire package of each type of Oreo.
- 2 / Mix a package of cream cheese into each bowl of crushed Oreos.
- 3 / Roll the mixtures into approximately 1-2 inch balls and place on a flat surface (like a cookie tray).
- 4 / Refrigerate the rolled mixture for 10-15 minutes, or until cold and ready for dipping.
- 5 / While mixture is being refrigerated, melt your favorite type of chocolate using your preferred method (either in microwave or in a heat proof bowl over boiling water) until completely melted and smooth. (NOTE: Be careful not to get ANY water in chocolate being melted, the chocolate will not break down properly.)
- 6 / Using a skewer or spoon (or both) dip each ball individually into the chocolate, covering completely. Place chocolate covered Oreo ball on clean baking sheet.
- 7 / While chocolate is still "wet" sprinkle your choice of sprinkles over the top.
- 8 / Refrigerate the final product so chocolate hardens and serve!