

Oreo Truffle Balls

1 (1 pound, 2 ounce) package Oreo cookies

1 (8 ounce) package cream cheese, room temperature*

2 (8 ounces) packages semi-sweet chocolate chips**

Optional Toppings (additional chopped Oreo cookies, chopped nuts, cocoa powder, powdered sugar, Heath Bar Crunch bits, colored sugar or sprinkles, etc.)

* You can use original or low-fat cream cheese

** Use a good-quality chocolate chips. The taste and quality of these truffles are dependent on the quality of chocolate you start with.

Line two large baking or cookie sheets with either wax paper, parchment paper or a Silicone Baking Mats; set aside.

In a food processor or blender, process and crush all of the Oreo cookies into fine crumbs. NOTE: Do not over crush! You want a crumb, not a powder. If you do not have a food processor or blender, cookies can also be finely crushed in a resealable plastic bag using a Rolling Pin.

Add cream cheese and process until thoroughly mixed and you have a creamy dough (there should be no white traces of cream cheese).

Using your hands, roll into walnut-size balls, approximately 3/4-inch diameter. If the mixture becomes too soft to work, place the remaining mixture back into the refrigerator to slightly harden. Place Oreo Balls on the lined baking sheet and refrigerate or at least 45 to 60 minutes.

The Oreo Balls may be stored in the freezer for up to 1 week before dipping in chocolate.

If you put the Oreo balls in the freezer for a short time before dipping in chocolate, this helps keep the balls cold longer. I also put the cookie sheets in the freezer first so they are really cold when I place the chocolate-covered Truffle Balls onto the cookie sheet.

Use latex gloves to roll the balls, less mess!

How To Melt Chocolate - Using one of the below methods to melt the chocolate chips:

Double Boiler: In the top of a double boiler over hot water, not boiling water (don't let the bottom of the bowl touch the water, melt chocolate; stirring until smooth. Be careful boiling water may cause steam droplets to get into chocolate which can result in "seizing," when the chocolate becomes stiff and grainy. If you don't have a double boiler you can improvise one by placing a glass or stainless steel bowl over a pot of simmering water. Remove from heat. Let the chocolate cool slightly, but it should not set.

Microwave Melting Chocolate: In a microwave-safe bowl, melt chocolate chips using either the defrost setting or 10-percent power in the microwave. Microwave for 1 minute, then check and stir. If you need more time, do it in 10 to 20 seconds intervals and check and stir after each addition of microwave time. Remove the container from the microwave and stir the chocolate until completely melted. Baking chips and baking chocolate may appear formed and un-melted after heating but will become fluid after stirring. Blend in cream, brandy, liqueur, or coffee

When ready to coat the truffle balls with the melted chocolate, remove the chilled Oreo Balls from the refrigerator. Replace parchment paper on baking sheets if they are not clean. A small fork, toothpicks, wooden skewer, or chopsticks are great to use as dipping tool. Dip each Oreo Ball into the melted chocolate, allowing the excess to drip back into the pot. Place the Oreo Truffle Balls onto the wax paper. If the chocolate gets too hard to dip well, reheat it over the double boiler or in the microwave.

Variation Ideas:

These truffle balls may also be coated with additional chopped Oreo cookies, chopped nuts, cocoa powder, powdered sugar, Heath Bar Crunch bits, colored sugar or sprinkles, etc.

You can also make Mint Oreo Truffles by substituting Mint Oreo Cookies for the regular Oreo Cookies.

Let Oreo Truffle Balls harden and then store in an airtight container in the refrigerator. Keep truffles refrigerated or frozen prior to serving.

Makes 40 to 50 candy balls, depending on the size balls your roll.