

Easy OREO TRUFFLES

Ingredients:

- 1 package of Oreo cookies (about 36 cookies)
- 1 package (8 oz) cream cheese, softened
- 1 teaspoon vanilla extract
- White or dark chocolate for coating

Crush the Oreos into fine crumbs. You can use a food processor or put them in a zip-top bag and crush them with a rolling pin.

In a bowl, mix the crushed Oreos, softened cream cheese, and vanilla extract until it forms a smooth, delicious dough.

Roll the mixture into bite-sized truffle balls. Place them on a lined tray and pop them in the fridge for about 20 minutes to firm up.

Melt your choice of chocolate. Dip each truffle into the melted chocolate, ensuring they're fully coated. Feel free to get creative with drizzles or sprinkles!

Place the coated truffles back on the tray and let them chill in the fridge until the chocolate hardens. It's the waiting game, but oh, it's worth it!

