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Dessert Title: Oreo Truffle Cupcake

Dessert Ingredients:

Oreo Cream Cheese Truffles:

- 1 Package of Oreo Cookies
- 8 oz. of Cream Cheese (1 Package)
- 4 Bars of Milk Chocolate
- 1 1/2 Cup of Whole Milk

Oreo Chocolate Ganache:

- 1/3 Package of Oreo Cookies
- 1 Container of Heavy Cream
- 7 Bars of Milk Chocolate
- 3 Bars of Dark Chocolate

Chocolate Covered Oreos

- 2/3 Package of Oreos
- 2 Bars of White Chocolate
- 2 Bars of Milk Chocolate

Vanilla Truffle-Stuffed Cupcake

- 2/3 Cup of Softened Butter
- 1 3/4 Cups of Sugar
- 2 Large Eggs
- 1 1/2 Teaspoons Vanilla Extract
- 2 1/2 Cups of All-Purpose Flour
- 2 1/2 Teaspoons of Baking Soda
- 1/2 Teaspoon of Salt
- 1 1/4 Cups of Whole Milk

Dessert Instructions:

1. Open the package of cream cheese and let it sit out for 10-15 minutes to soften. While cream cheese is softening crush up the Oreos. To do this, take the package and put the Oreos into a zip lock bag. Crush them up to the best of your ability with a rolling pin. Take the crushed product out of the bag and pour it into a large bowl.
2. Next, take the softened cream cheese and put it into the bowl with the crushed up Oreos. Get a large spoon and mix the two together until it forms a firm mixture.
3. Take the mixture and roll it into 2-3 inch oreo truffle balls and put them on a large plate, separated from one another. Place tray in the fridge to firm up before the chocolate dipping process.
4. Take 4 bars of chocolate bars and melt them in a pan with 1/4 cup of milk. Melt on a low heat and mix together until it becomes smooth and thick. Pour the melted chocolate into a bowl. Take the Oreo truffle balls out of the fridge and begin to dip each one in the melted chocolate.
5. Put the Oreo truffles and put them on a sheet of wax paper on a cookie sheet. Put the cookie in the freezer and leave it while you prepare the chocolate ganache. Also, preheat the oven to 350 degrees in preparation for the cupcakes.

6. Take your heavy cream and pour it into a saucepan. Bring the heat to a low temperature and slowly rise as needed. It should not simmer or boil.

7. Once it is hot enough to melt the chocolate, begin to add chocolate to the saucepan. Add the finely crushed Oreos to the saucepan. Mix until firm and pour into a large bowl. Place the bowl in the fridge and allow the ganache to settle firmly while you prepare the vanilla cupcake mix.

8. Line 24 paper cupcake liners in a cupcake baking pan or two (depending on the size of each baking pan).

9. Using a large bowl, add butter and sugar until it is light and fluffy. Add the eggs one at a time, beating between each additional egg. Next, add the vanilla as you beat the mixture.

10. Add flour, baking powder, and salt to a separate bowl. Add cream to the mixture alternately with milk, beating after each item is added to the mixture.

11. Take this mixture and fill the paper cupcake liners 3/4 of the way to produce 24 cupcakes. Now, take the Oreo cream cheese truffles out of the freezer and add one to each pool of batter.

12. Make sure the oven is heated to 350 degrees and put the baking pan(s) into the oven for 18-20 minutes. While your cupcakes are baking, make your chocolate covered Oreos. Melt milk chocolate and white chocolate in separate pans. Add a drop of milk to help aid

in melting process. Dip the Oreos into the white chocolate first and let it harden on wax paper. Then dip the Oreos 1/3 of the way into white chocolate. Garnish by drizzling milk chocolate over the white chocolate section of the cookies. Place these cookies in the fridge while you ice take the cupcakes out of the oven and allow them to cool off for the icing process.

13. Check your cupcakes with a toothpick to make sure it has cooked all the way through. in the pans for 10 minutes before removing them and placing them on plates.

14. Take the firm chocolate ganache and pipe it onto each cupcake.

15. Place the chocolate covered Oreo onto the icing as a garnish.