

**Name**

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**Recipe Title**

Heavenly Oreo Truffles

**Recipe Ingredients**

(Makes about 8-10 truffles-double or triple up ingredients for more!)

Single row of Oreos (about 16), plus extra for Oreo dust

100g regular full fat cream cheese

1tbls vanilla extract

200g white chocolate

50g milk chocolate

**Recipe Instructions**

Oreo truffles

(Makes about 8-10 truffles-double or triple up ingredients for more!)

Single row of Oreos (about 16), plus extra for Oreo dust

1. Begin by washing hands thoroughly. Place the Oreos in a large mixing bowl, leaving a couple spare for the Oreo dust topping at the end. Crush the Oreos with a rolling pin until no large chunks remain. Alternatively, place the Oreos in the food processor until smooth.
2. Add cream cheese and vanilla to the crushed Oreos and stir. Use your hands to fully combine the mixture.
3. Taking a small amount of mixture at a time, form a small ball with the mixture by rolling it in the palm of your hand. Place each ball onto a tray or plate lined with parchment paper and put into the fridge for about 30 minutes, or just while you prep the chocolate.
4. While the truffles are chilling, melt the white chocolate either in the microwave or in a mixing bowl over a pan of hot water on the stove. If using the microwave, heat chocolate in 20 second intervals, stirring each time. Melt the milk chocolate in a separate bowl.
5. Remove the Oreo balls from the fridge. Using a cocktail stick or skewer, dunk each ball into the melted white chocolate until it is smoothly coated. Place each Oreo ball back onto the tray. Drizzle a small amount of the milk chocolate over each truffle for decoration, along with a dusting of the spare crushed Oreos set aside.
6. Place back into the fridge until the chocolate has set then serve and enjoy!