

OREO COOKIE BALLS

Original Cookie Ball Recipe



8 oz. brick cream cheese, softened
36 OREO Cookies, finely crushed (about 3 cups, 1 reg. package)
16 oz. semi-sweet baking chocolate, melted

1. Pulverize (yes, pulverize!) the cookies in the blender or a food processor, or put them in a large ziptop bag and smash them that way. SMASH THEM!
2. Combine crumbled OREO cookies and cream cheese until well mixed.
3. Roll mixture into 1" balls, will yield about 4 dozen.
4. Chill until firm. (About 1 hour)
5. Dip in melted chocolate and decorate as desired.

Thanksgiving Turkey

1 OREO Cookie Ball
5 Candy Corns
2 Candy Eyes
1 Orange Mini M&M

Ornament

1 colored/decorated OREO Cookie Ball
1 foil-wrapped Rolo

Decorate Oreo cookie ball as desired
Use melted chocolate to attach
Rolo to top as ornament hanger.
Do not try to hang it, just eat it! ;)



Sweet Snowman

2 White-covered OREO Cookie Balls
1 Cookie/Candy Stick
1 Oreo thin (from 100 Calorie Pack), 1 mini Reeses
Assorted mini chocolate chips, piece of ribbon

Tip: Put both Oreo cookie balls on stick before dipping, to get complete snowman shape.



More Ideas...

- Use flavored OREO cookies, like mint or peanut butter
- Wrap OREO cookie ball mix around a caramel, or peanut butter ball
- Use candy melts to coat in a variety of colors
- Use flavored extracts to flavor the mix or the dipping chocolate
- Add instant coffee to the filling for a mocha flavor
- Golden OREO + strawberry cream cheese = Strawberry Cheesecake Balls
- Stir in mini marshmallows & roll in graham cracker crumbs for S'more Balls
- Mix in 1/2 cup of Nutella, for a rich hazlenut treat