



## Oreo Balls



### Ingredients

- 1 package of Oreo cookies (use cookie including the cream center)
- 1 8oz. package cream cheese (softened)
- 1 package white chocolate bark

### Directions

1. Finely crush cookies in a food processor, transfer and stir in softened cream cheese. Use the back of a large spoon to help mash the two together.
2. Roll the mixture into 1" balls and place on wax paper/foil covered cookie sheet.
3. Melt chocolate as directed on the package and then dip balls into chocolate, tap off extra and set aside on wax paper/foil covered cookie sheet to dry. I usually place my in the fridge for a while (around an hour or two) to help the chocolate firm.
4. enjoy!

You can store them in an airtight container and they will keep for at least a week or so (even longer if you store them in the fridge)

For you people out there that love peanut butter, this one is for you!!

ENJOY,

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