

Oreo Truffles!

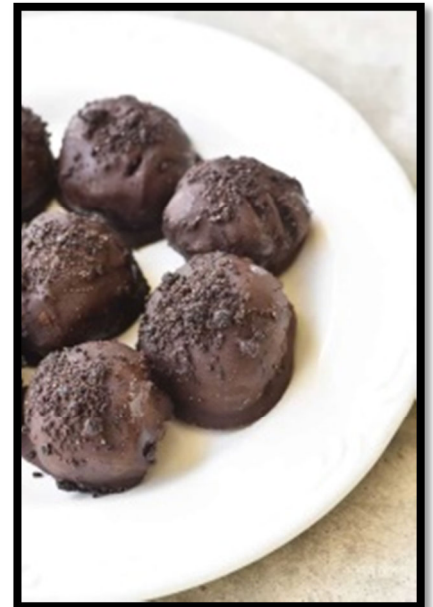
Age Group: 8+ yrs.

Materials:

- 1 pkg (8.oz) Philadelphia cream cheese, softened
- 36 OREO Cookies, finely crushed, divided
- 4 pkgs (4 oz. each) BAKER's semi - sweet chocolate, broken into pieces, melted
- Baking sheet
- Waxed Paper

Instructions:

1. Reserve 1/4 cup cookie crumbs. Mix cream cheese and remaining cookie crumbs until blended; shape into 48 (1-inch) balls. Freeze 10 min.
2. Cover rimmed baking sheet with waxed paper. Dip cream cheese balls in melted chocolate; place on prepared baking sheet. Sprinkle with reserved cookie crumbs.
3. Store in tightly covered container and refrigerate for 1 hour or until firm



Tips:

How to Melt Chocolate

Place chocolate in microwaveable bowl. Microwave on HIGH 2-1/2 min. or until chocolate is completely melted, stirring every 30 sec.

How to Easily Dip the Cream Cheese Balls

To easily coat the cream cheese balls with the melted chocolate, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl; place on prepared baking sheet. Let stand until glaze is firm.