

Choco Fever Dream

Easy Oreo Balls Recipe

A simple, no-bake Oreo ball recipe with chocolate coating and creamy center.

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 24 Oreo cookies, crushed
- [ ] 8 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar (optional)
- [ ] 1 tsp espresso powder
- [ ] pinch of sea salt
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Place the crushed Oreo cookies in a large bowl and stir in the softened cream cheese until a uniform, pliable dough forms.
2. Add powdered sugar, espresso powder, and a pinch of sea salt; mix gently to incorporate.
3. Using your hands, roll the mixture into 1-inch balls and set them on a parchment-lined tray.
4. Melt the chocolate chips in a microwave-safe bowl, heating in 20-second intervals and stirring until smooth.
5. Dip each ball into the melted chocolate, allowing excess to drip off, then place back on the parchment. Let set for 10 minutes.

Nutrition per serving

120 kcal	2 g	14 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 5 minutes before rolling.
- For a darker coat, use dark chocolate chips.
- Add a sprinkle of crushed nuts after coating for extra crunch.