

Choco Fever Dream

No-Bake Reese's Oreo Balls – Quick & Easy

15 min Prep time	**15 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 2 cups (about 24) Oreo cookies, crushed
- [ ] 1/2 cup creamy peanut butter
- [ ] 1/4 cup unsalted butter, melted
- [ ] 2 tbsp powdered sugar
- [ ] 1 cup semi-sweet chocolate chips, melted

Optional Toppings

- [ ] Sea salt flakes
- [ ] Drizzle of caramel sauce

Instructions

1. Place the crushed Oreos, peanut butter, melted butter and powdered sugar in a large bowl; stir until the mixture is uniform and holds together when pressed.
2. Using a small cookie scoop or your hands, roll the mixture into 24 equal balls; set them on a parchment-lined tray and chill for 10 minutes.
3. Meanwhile, melt the chocolate chips in a microwave-safe bowl in 20-second intervals, stirring between each, until smooth.
4. Dip each chilled ball into the melted chocolate, allowing excess to drip back; place back on the parchment and sprinkle with sea salt or drizzle caramel if desired.
5. Let the chocolate set at room temperature or refrigerate for an additional 15 minutes before serving.

Nutrition per serving

115 kcal	2 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels crumbly, add a spoonful more melted butter.
- For a richer flavor, use dark chocolate instead of semi-sweet.
- Do not over-mix the interior; you want a tender, not gummy, texture.