

Choco Fever Dream

Oreo Truffles – Easy No-Bake Dessert

10 min Prep time	**10 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 36 Oreo cookies (about 3 packages)
- [ ] 8 oz (225 g) cream cheese, softened
- [ ] 12 oz (340 g) semi-sweet chocolate chips
- [ ] 1 tbsp butter, melted
- [ ] 1 tsp vanilla extract
- [ ] Optional: festive sprinkles or crushed nuts

Instructions

1. Place the Oreo cookies in a sealed bag and crush them with a rolling pin until fine; you'll hear that satisfying crunch.
2. In a mixing bowl, combine the crushed cookies with softened cream cheese, vanilla, and a pinch of salt; stir until smooth and hold the mixture together.
3. Roll the mixture into 1-inch balls, then place them on a parchment-lined tray; chill for 10 minutes to firm up.
4. Melt the chocolate chips with butter in the microwave, stirring every 20 seconds until glossy; dip each chilled ball into the chocolate, letting excess drip off.
5. Sprinkle with optional toppings while the chocolate is still wet; let the truffles set on parchment at room temperature or refrigerate briefly.

Nutrition per serving

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

Tips & notes

- If the chocolate thickens too quickly, gently re-warm it for a smoother coating.
- For a holiday twist, add a pinch of cinnamon to the chocolate.
- These truffles can be frozen; thaw them in the fridge before serving for best texture.