



Long Livo

Easy Oreo Balls Recipe

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

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

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

Calories

2 g

Protein

14 g

Carbs

7 g

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.