



Long Livo

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

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

24

Servings

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

Calories

2 g

Protein

12 g

Carbs

7 g

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.