



Long Livo

Oreo Balls – Easy No-Bake Treat

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

24

Servings

Dessert

Course

Ingredients

Main Ingredients

- ☐ 36 Oreo cookies, finely crushed
- ☐ 8 oz cream cheese, softened
- ☐ 4 tbsp unsalted butter, melted
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ 200 g dark or milk chocolate, melted

Instructions

- 1 Place the Oreo cookies in a zip-top bag and crush them into fine crumbs using a rolling pin.
- 2 In a large bowl, combine the crumbs, melted butter, sugar, and vanilla; stir until evenly moistened.
- 3 Add the softened cream cheese and mix until the mixture feels smooth and holds together when pressed.
- 4 Roll the mixture into 1-inch balls and place them on a parchment-lined tray; chill for 10 minutes.
- 5 Dip each chilled ball into the melted chocolate, letting excess drip off, then return to parchment to set.
- 6 Once the chocolate hardens, enjoy immediately or store in an airtight container.

Nutrition per serving

115 kcal

Calories

2 g

Protein

12 g

Carbs

7 g

Fat

Tips & notes

- If the dough feels too wet, add a few more crushed cookies.
- For a festive twist, drizzle white chocolate over the set balls.
- Try sprinkling sea salt on top for a sweet-salty contrast.