



Long Livo

# Oreo Truffles – Easy No-Bake Dessert

**10 min**

Prep time

**Easy**

Difficulty

**10 min**

Total time

**American**

Cuisine

**24**

Servings

**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**

Calories

**2 g**

Protein

**12 g**

Carbs

**7 g**

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.