



Oreo™ Truffles

READY IN



125 min.

SERVINGS



70

CALORIES



125 kcal

DESSERT

Ingredients

- 14.3 oz crème-filled chocolate sandwich cookies
- 8 oz cream cheese softened
- 34 oz candy coating disks (from two 20-oz packages) (almond bark)
- 0.5 cup semi chocolate chips
- 0.5 teaspoon vegetable oil

Equipment

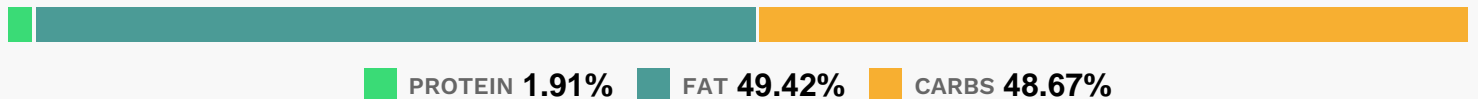
- food processor
- bowl

- baking sheet
- ziploc bags
- microwave

Directions

- Line 2 cookie sheets with waxed paper.
- Place cookies in large food processor. Cover; process with on-and-off pulses until consistency of fine crumbs. In large bowl, stir cookie crumbs and cream cheese until well blended and mixture forms a doughlike consistency.
- Chop 8 oz of the candy coating; stir into dough mixture.
- Roll dough into 1-inch balls; place half on each cookie sheet. Freeze about 1 hour or until very firm.
- In small microwavable bowl, microwave half of remaining 26 oz candy coating on High 1 minute 30 seconds; stir. If necessary, continue microwaving and stirring in 15-second intervals until melted and smooth.
- Remove half of the balls from freezer. Using 2 forks, dip and roll each ball in coating; return to cookie sheet. Melt remaining candy coating; dip remaining balls.
- In 1-quart resealable freezer plastic bag, place chocolate chips and oil; seal bag. Microwave on High 35 to 60 seconds, squeezing chips in bag every 15 seconds, until chips are melted and mixture is smooth.
- Cut small tip from bottom corner of bag.
- Drizzle chocolate over truffles. Refrigerate about 15 minutes or until chocolate is set. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0.39, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:1.0400000059086%

Nutrients (% of daily need)

Calories: 124.57kcal (6.23%), Fat: 6.68g (10.28%), Saturated Fat: 5.2g (32.52%), Carbohydrates: 14.8g (4.93%), Net Carbohydrates: 14.53g (5.28%), Sugar: 12.79g (14.21%), Cholesterol: 3.35mg (1.12%), Sodium: 36.77mg (1.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.58g (1.16%), Iron: 0.79mg (4.36%), Manganese: 0.06mg (2.83%), Copper: 0.04mg (1.8%), Vitamin K: 1.81µg (1.72%), Magnesium: 5.28mg (1.32%), Vitamin B2: 0.02mg (1.29%), Phosphorus: 12.2mg (1.22%), Vitamin E: 0.18mg (1.21%), Fiber: 0.27g (1.08%)