



Oreo™ Truffles

READY IN



105 min.

SERVINGS



72

CALORIES



129 kcal

DESSERT

Ingredients

- 36 oz candy coating disks (from two 24-oz packages) (almond bark)
- 1 package crème-filled chocolate sandwich cookies (1 lb 2 oz)
- 8 oz cream cheese softened
- 0.5 cup semi chocolate chips
- 0.5 teaspoon vegetable oil

Equipment

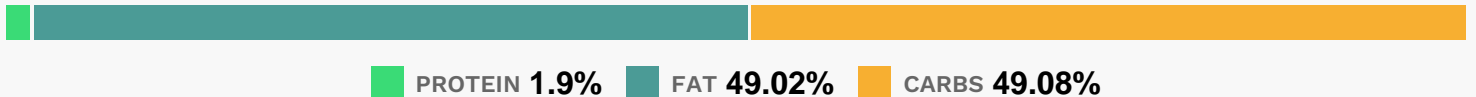
- food processor
- bowl

- 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 30 minutes or until very firm.
- In small microwavable bowl, microwave half of remaining 28 oz candy coating on High 1 minute 30 seconds; stir. 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 50 seconds, squeezing chips in bag every 15 seconds, until chips are melted and mixture is smooth.
- Cut small tip from bottom corner of each bag.
- Drizzle chocolate over truffles. Refrigerate 30 to 45 minutes or until chocolate is set. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0.38, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:1.0891304378924%

Nutrients (% of daily need)

Calories: 128.67kcal (6.43%), Fat: 6.85g (10.53%), Saturated Fat: 5.32g (33.26%), Carbohydrates: 15.42g (5.14%),
Net Carbohydrates: 15.14g (5.51%), Sugar: 13.26g (14.74%), Cholesterol: 3.26mg (1.09%), Sodium: 38.54mg (1.68%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.6g (1.2%), Iron: 0.84mg (4.69%), Manganese: 0.06mg (2.98%),
Copper: 0.04mg (1.86%), Vitamin K: 1.94µg (1.85%), Magnesium: 5.44mg (1.36%), Vitamin B2: 0.02mg (1.34%),
Vitamin E: 0.19mg (1.28%), Phosphorus: 12.47mg (1.25%), Fiber: 0.28g (1.13%), Folate: 4.12µg (1.03%)