Christmas Oreo Balls

Dark cookie centers, pretty chocolate shells



MAKES

About 48 balls

TIME

30 min active + 1 hr chill

TOOLS

Food processor; dipping fork

BAKER'S NOTE

Use brick cream cheese; spreadable tubs can make a soft filling.

Ingredients

36 regular Oreo cookies
8 oz brick cream cheese, softened
16 oz white or dark candy coating
2 oz contrasting candy coating, for drizzle
1 tbsp holiday sprinkles, optional

How to Make It

1. Crush cookies, including filling, very finely. Mix thoroughly with cream cheese.
2. Form 48 small balls. Freeze 10 minutes to firm while melting coating according to its package.
3. Dip balls, letting excess drip away. Set on parchment; add contrasting drizzle and optional sprinkles. Refrigerate 1 hour. Keep chilled.

Serving & Storage

Refrigerate airtight up to 5 days. Freeze up to 1 month; thaw covered in the refrigerator. Serve small batches and return extras to the fridge.

Adapted from OREO: OREO Cookie Balls.