

# EAST NORTH EAST BAKE-OFF

## CHOCOLATE OREO TRUFFLES



### INGREDIENTS

200g cream cheese

2 packets of Oreos

200g white chocolate

Any type of decorations to sprinkle on top



Step 1. Prepare a baking sheet with grease proof paper

Step 2. Crush the Oreos (the whole cookie) until they are like fine crumbs.



Step 3. In a large bowl mix the crushed Oreos and the cream cheese until they are well blended together.



Step 4. Scoop the mixture into small ball shapes and pop onto a baking tray.



Step 5. Place the truffles into the freezer for 15 minutes to firm up.

Step 6. Break the chocolate up into a bowl and melt in the microwave a little at a time at 20 to 30 second intervals.

Step 7. Remove the truffles from the freezer and dip into the melted chocolate, one at a time. (Sit the truffle on a fork and use a spoon to pour the chocolate over the top.) Allow the excess chocolate to run off.



Step 8. Return each truffle to the baking sheet and immediately sprinkle the tops with your choice of topping. Allow the chocolate to set (popping them into the fridge will help speed it up).

Remember because they contain cream cheese the Oreo truffle balls should be stored in an air tight container in the fridge and removed 10 minutes before eating.



BON APPETIT