

Foodnity Recipes

Oreo Balls: Crispy Chocolate Treats

15 min Prep time	**15 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 30 Oreo cookies, finely crushed
- [ ] 8 oz cream cheese, softened
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1 tsp vanilla extract
- [ ] 12 oz semi-sweet chocolate chips, melted
- [ ] Optional: colorful sprinkles or crushed nuts

Instructions

1. Place the crushed Oreo cookies in a large bowl; add the melted butter, softened cream cheese, and vanilla. Mix with a spoon until a cohesive dough forms.
2. Cover the bowl and chill the mixture in the refrigerator for about 10 minutes; this makes it easier to roll.
3. Using your hands, roll the chilled mixture into 1-inch balls; place them on a parchment-lined tray.
4. Melt the chocolate chips in a microwave or double boiler, stirring until smooth. Dip each ball gently, letting excess chocolate drip off.
5. Immediately sprinkle with optional toppings, then set the balls aside to harden at room temperature or in the fridge.

Nutrition per serving

120 kcal	2 g	12 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too sticky, add a few more crushed cookies.
- For a thicker coating, double-dip the balls after the first layer has set.
- Feel free to add a pinch of sea salt on top for a sweet-salt contrast.