

Foodnity Recipes

Oreo Sushi Rolls – No-Bake Dessert

15 min	15 min	12
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 24 Oreo cookies, crushed
- [ ] 8 oz cream cheese, softened
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp vanilla extract
- [ ] 2 tbsp powdered sugar
- [ ] ½ cup white chocolate chips, melted

Instructions

1. Place the Oreo cookies in a zip-top bag and crush them with a rolling pin until fine, then transfer to a mixing bowl.
2. Add softened cream cheese, lemon zest, vanilla, and powdered sugar to the crumbs; mix until a pliable dough forms.
3. Lay a sheet of plastic wrap on the counter, scoop the dough onto it, and shape into a tight log about 1-inch thick.
4. Using the wrap, roll the log tightly, then unwrap and refrigerate for 5 minutes to firm.
5. Slice the chilled log into 1-inch rounds, drizzle each roll with melted white chocolate, and dust lightly with powdered sugar.

Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once the chocolate is melted to keep it glossy.
- If the mixture feels dry, add a teaspoon of milk to help bind.
- For a decorative touch, sprinkle a pinch of edible gold glitter on the chocolate glaze.