

Zucchini Bread Recipes

Oreo Balls Recipe: Quick and Easy Treat

20 min Prep time	**20 min** Total time	**24** Servings
Easy Difficulty	**Dessert** Cuisine	**Chocolate** Course

Ingredients

Main Mixture

- [ ] 36 Oreo cookies (whole cookies with filling)
- [ ] 8 oz cream cheese, softened to room temperature
- [ ] 1 teaspoon vanilla extract

Chocolate Coating

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1 tablespoon coconut oil
- [ ] Optional: extra crushed Oreos or sprinkles for decoration

Instructions

1. Place the Oreo cookies in a food processor and pulse until you have fine crumbs. You want them pretty well ground, but a few little chunks are okay for texture.
2. In a medium bowl, beat the softened cream cheese and vanilla extract until smooth. Gradually add the Oreo crumbs and mix until fully combined. The mixture will be thick and kind of like a dough.
3. Cover the bowl and refrigerate for at least 30 minutes. This chilling step is crucial - it makes the mixture firm enough to roll into balls without sticking everywhere.
4. Using a small cookie scoop or tablespoon, portion the mixture and roll into 1-inch balls. Place them on a parchment-lined baking sheet. Once all are rolled, pop them back in the refrigerator for another 15 minutes to firm up.
5. Melt the chocolate chips and coconut oil together in a microwave-safe bowl, stirring every 30 seconds until smooth. Alternatively, you can use a double boiler on the stovetop.
6. Using a fork or dipping tool, dip each chilled ball into the melted chocolate, letting excess drip off. Return to the parchment paper and immediately add sprinkles or crushed cookie crumbs if desired.
7. Let the chocolate set completely at room temperature or refrigerate for faster setting. Once set, transfer to an airtight container and keep refrigerated until serving.

Nutrition per serving

125 kcal Calories	**2 g** Protein	**12 g** Carbs	**8 g** Fat

Tips & notes

- Make sure your cream cheese is properly softened for smooth mixing
- Chilling between steps is the secret to success
- Work quickly when dipping - chocolate sets fast
- These make great gifts when packaged in cute boxes or tins