

COOKING CLASS WITH CHEF CATHY

OREO TRUFFLES

INGREDIENTS

- 18 Oreo Cookies
- 4 oz cream cheese
(softened in the microwave for about 30 seconds)
- ¼ tsp vanilla extract
- ½ cup dark (or milk) chocolate melting wafers
- ½ cup white chocolate melting wafers
- Assorted sprinkles
- 18 mini cupcake papers



DIRECTIONS

- Place the oreo cookies in a zip lock bag and pound with a rolling pin or your two little fists :) Set aside. You want to make the crumbs as fine as possible without going crazy.
- Put the softened cream cheese in a large bowl. With a whisk or wooden spoon, beat the cream cheese until very smooth.
- Take out 1 tablespoon of the cookie crumbs and set aside. Put the rest of the crumbs and the vanilla extract in the bowl with the cream cheese. Stir until all the ingredients are well combined.
- Use a heaping tablespoon for each truffle. Use your clean hands to roll them into balls. Place the balls on a cookie sheet lined with waxed paper. Put them in the freezer for 15 minutes to firm up.
- While they are in the freezer, melt the chocolate wafers. Put the dark and white chocolate wafers in separate microwave safe bowls. Start with about 30 seconds. Then stir. You don't want to overheat them.
- Take the truffles from the freezer, and one by one, dip them in the chocolates. Put them back on the cookie sheet.
- Do a couple at a time, then sprinkle with the cookie crumbs or sprinkles.
- Put them in the paper cups and store in a container in the fridge.