

# Easy OREO Truffles

*Recipe submitted by Jennifer MacHenry*

These truffles are very easy and delicious. You can't go wrong with OREO, cream cheese and chocolate! You can also substitute Nutter Butters to make Nutter Butter truffles.

## Ingredients

- 1 (16 ounce) package OREO Chocolate Sandwich Cookies, divided
- 1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
- 2 (8 ounce) packages BAKER'S Semi-Sweet Baking Chocolate, melted

## Directions

1. Crush 9 of the cookies to fine crumbs in food processor; reserve for later use. (Cookies can also be finely crushed in a re-sealable plastic bag using a rolling pin.) Crush remaining 36 cookies to fine crumbs; place in medium bowl. Add cream cheese; mix until well blended. Roll cookie mixture into 42 balls, about 1-inch in diameter.
2. Dip balls in chocolate; place on wax paper-covered baking sheet. (Any leftover chocolate can be stored at room temperature for another use.) Sprinkle with reserved cookie crumbs.
3. Refrigerate until firm, about 1 hour. Store leftover truffles, covered, in refrigerator.

