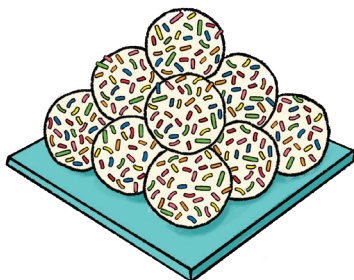


Cookies & Cream Truffles

Make edible party favors for an anytime celebration!



Yield: 20 truffles

Ingredients



20 chocolate sandwich cookies



4 oz cream cheese



1 ¼ cups white chocolate chips



½ tsp vegetable oil



sprinkles

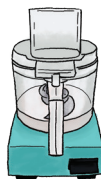
Tools



2 plates



parchment paper



food processor



large bowl



measuring spoons



dry measuring cups



medium microwave-safe bowl



toothpicks

Steps

Before you begin: Line 2 plates with parchment paper.

1



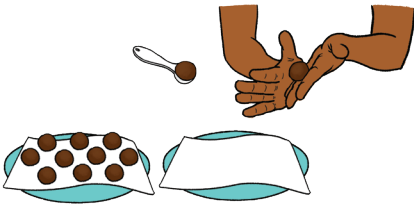
Add cookies to food processor. Process into fine crumbs.

2



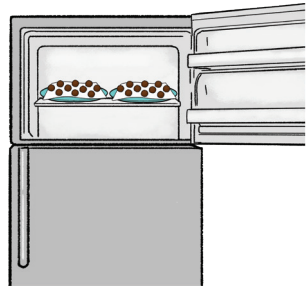
Add cream cheese to food processor. Pulse until combined. With help from an adult, transfer mixture to large bowl.

3



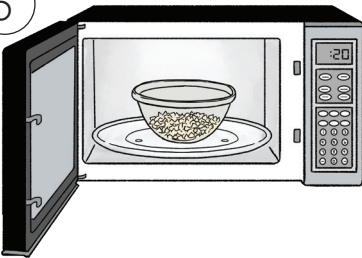
Scoop 1 level Tbsp of cookie mixture. Roll into a neat ball. Set on plate. Repeat to fill 2 plates.

4



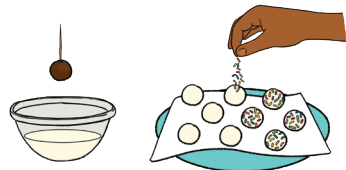
Freeze 15 minutes. Tip: Keep balls cold. Remove only one plate at a time in Step 6.

5



Heat white chocolate and oil until melted and smooth, 60-90 seconds, stirring every 20 seconds.

6



Use a toothpick to dip balls in white chocolate to coat. Set on plate and top with sprinkles. Refrigerate 5 min. TASTE & SHARE!