Matcha White Chocolate Dipped Oreos

Ingredients: (Makes 10 Oreos)
10 Oreos
12oz white chocolate chips
2 tsp <u>Tenzo matcha</u>

<u>Supplies</u>

Parchment paper Small baking sheet Microwave safe bowl Two spoons

Directions:

- 1. Pour the white chocolate chips in a microwave safe bowl. Reserve ½ cup and set aside (for optional chocolate drizzle on the Oreos.)
- 2. Place parchment paper on a baking sheet and set aside.
- 3. Melt the white chocolate in the microwave on High for 45 seconds. Take out, stir, and then put back in the microwave for another 30 seconds. Stir again, and put back in the microwave for another 30 seconds if needed.
- 4. Add in 2 tsp of Tenzo matcha to the melted white chocolate and stir until smooth.
- 5. Using a spoon, dip one Oreo at a time into the chocolate mixture. Tip: To get an even coat of chocolate on Oreo, use two spoons to scrape off the excess chocolate.
- 6. Place the Oreos on the prepared parchment lined baking sheet. Freeze for 30 minutes, or until the chocolate has hardened.
- 7. Once the chocolate has hardened, remove from the freezer. Let cool for 5 minutes, and top with optional chocolate drizzle (Using step 3, melt the additional ¼ cup white chocolate and drizzle over Oreos with a spoon using a back and forth motion)

