

Intermediate Baking

NO-BAKE OREO TRUFFLES

INGREDIENTS

1/2 PACKAGE GOLDEN OREOS 12 COOKIES, FINELY CRUSHED

1/2 PACKAGE REGULAR OREOS 12 COOKIES, FINELY CRUSHED

1 8 OZ. PACKAGE CREAM CHEESE, HALVED AND SOFTENED

WHITE CHOCOLATE CANDY MELTS* MELTED SPRINKLES, NONPAREILS AND/OR SANDING SUGAR, FOR DECORATION

INSTRUCTIONS

1. LINE A LARGE BAKING SHEET WITH PARCHMENT PAPER; SET ASIDE.
2. IN A FOOD PROCESSOR OR BLENDER, SEPARATELY GRIND BOTH FLAVORS OF OREOS INTO FINE CRUMBS. TRANSFER CRUMBS TO TWO SEPARATE LARGE BOWLS. MIX BOTH BOWLS OF CRUMBS WITH HALF THE CREAM CHEESE (4 OZ. EACH), UNTIL WELL COMBINED.
3. SHAPE INTO 24 (1-INCH) BALLS AND PLACE ONTO PREPARED BAKING SHEET. FREEZE FOR 30 MINUTES.*
4. MELT WHITE CHOCOLATE ACCORDING TO PACKAGE DIRECTIONS. DIP THE BALLS INTO CHOCOLATE, PLACE ON THE BAKING SHEET, AND IMMEDIATELY TOP WITH SPRINKLES OR DESIRED DECORATIONS. (I FIND A WOODEN SKEWER HELPS WITH THE DIPPING! JUST STICK INTO THE TRUFFLE, SWIRL IN THE CHOCOLATE, AND PLACE ON THE SHEET).
5. REFRIGERATE FOR AT LEAST 20 MINUTES TO ALLOW CHOCOLATE TO SET. KEEP REFRIGERATED BEFORE SERVING, AND STORE CHILLED FOR UP TO 5 DAYS.
6. ENJOY!



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

www.san-clemente.org/recreation