



# Shopping List & Recipe

## Cookie Truffles

### Shopping List

- 15 oreo cookies, or any hard cookie
- 3 ounces cream cheese (softened)
- ½ teaspoon vanilla extract
- 1 ½ cups chocolate chips or candy melts
- sprinkles

### Tools

- baking sheet or tray & parchment or wax paper
- rolling pin & Ziplock bag (blender/food processor optional)
- mixing bowl & spoon
- measuring cups & spoons
- small scoop (optional)
- plastic wrap
- small bowl & fork

### Step-by-Step

- 1 Line a baking sheet with parchment or wax paper, and set aside.
- 2 Place the cookies in a sealed Ziplock bag, and on a clean surface, crush them with a rolling pin until they have turned into fine crumbs, like sand. (Or place cookies in a food processor or blender).
- 3 Add the cookie crumbs, cream cheese, and vanilla to a bowl. Mix well.
- 4 Using a small scoop or a tablespoon, scoop the cookie mixture, roll into balls, and place on the baking sheet.
- 5 Cover with plastic wrap and freeze for about 10 minutes or until the truffles are firm.
- 6 Melt chocolate or candy melts in a small bowl in the microwave in 30-seconds intervals, stirring in between until melted.
- 7 Holding each truffle ball gently with a fork, dip into the melted chocolate. Tap the fork on the edge of the bowl to remove excess chocolate, and place balls back onto the baking sheet.
- 8 Quickly top each truffle ball with sprinkles after placing it on the baking sheet.
- 9 Refrigerate until ready to serve.

