

### Ingredients:

- 36 Oreo cookies (regular, not double-stuffed)
- 8 oz cream cheese, softened
- 12 oz semi-sweet or white chocolate chips (for coating)
- Colored candy melts (pink, yellow, green, lavender for Spring)
- Sprinkles, mini chocolate eggs, or crushed Oreos
- Food coloring gel (for coloring white coating pastel)
- Colored sanding sugar or edible glitter
- White chocolate drizzle



### Directions:

- Step 1: Crush the Oreos**  
Add the cookies (cream and all) to a food processor. Pulse until finely crushed into a crumb texture. No large chunks should remain.
- Step 2: Mix with Cream Cheese**  
In a large mixing bowl, combine the crushed cookies and softened cream cheese. Mix with a spatula until a smooth, sticky dough forms.
- Step 3: Roll into Balls**  
Using a small scoop, form the mixture into 1-inch balls and place them on a parchment-lined baking sheet. Freeze for 15–20 minutes to firm up.
- Step 4: Melt the Chocolate**  
In a microwave-safe bowl, melt the chocolate chips in 30-second intervals, stirring between each, until fully smooth. Be careful not to overheat. Color as desired.
- Step 5: Dip and Coat**  
Use a fork or candy dipper to dip each chilled truffle into the melted chocolate. Let excess chocolate drip off, then place the coated truffle back onto the parchment paper.
- Step 6: Decorate**  
Before the coating sets, add your favorite spring touches—sprinkles, pastel-colored drizzle, or mini eggs. Let them set at room temperature or refrigerate to harden quickly.
- Step 7: Serve or Chill**  
Once set, serve immediately or store up to a week.