

# Betty's "Melt-in-Your-Mouth" Oreo Truffles



Uploaded on 13 Nov 2010

In this video, Betty demonstrates how to make "Melt-in Your-Mouth" Oreo Truffles. This recipe was submitted by Jessicab98, as a yummy way to welcome the holiday season. These truffles are truly wonderful! My family loves them!

## **Ingredients:**

1 package Oreo cookies, crushed in the food processor to fine crumbs

1-8 oz. package of cream cheese, at room temperature (fat free makes them too soft)

12 oz. semisweet chocolate chips

½ oz. paraffin , optional (from Betty: I added this, because it will make your coated truffles prettier and easier to handle; it is not necessary.)

Crush the Oreo cookies and mix with cream cheese. Using a small melon baller, scoop and roll the mix into small balls. (I just pinched off a small amount and rolled it in my hand.) Put on a foil or wax paper covered baking sheet with a little space between them. Refrigerate for about an hour.

Melt the chocolate chips and roll the Oreo balls to cover. Refrigerate on the baking sheet until set before moving them to a different container. These may be served on a fancy plate or placed in an airtight storage container to keep them fresh.

You can roll these with just one hand. Melt the chocolate in the microwave, then place the glass bowl over another bowl with hot water in it to keep the chocolate soft. Also, if you tilt the bowl with the chocolate, you can keep most of it near the bottom and roll the balls near the top for a thinner coating. They can be served cold or room temperature. They're softer at room temperature. (Note from Betty: I melted the chocolate, along with the paraffin, in the top of a double boiler, because it was convenient for me; it's just your choice.)

Some tips from Jessica:

"I also like to buy little gift boxes at the dollar store along with tissue paper to make little gift boxes with 4 or 5 pieces. It's a fun, yummy thing to bring to a party. Everyone will wonder how you made them!

You can also use different flavor Oreos (no double-stuffed) to make these. We usually do regular, mint, and white. Before putting them back in the fridge to set, the regular ones get an extra drizzle of the semisweet chocolate, the white ones get a white chocolate drizzle, and the mint get a green-colored white chocolate drizzle. Just a fun way to make sure people know which one they're getting."

These truffle look and taste terrific! Thank you, Jessicab98 for sharing this wonderful recipe with me and my viewers! It is greatly appreciated!—Betty