

# OREO PEPPERMINT TRUFFLES

## Ingredients

- 18 Oreos
- 4 ounces cream cheese softened
- 1 teaspoon peppermint extract
- 8 ounces white melting chocolate
- 1/4 cups candy canes crushed

## Instructions

- Line a cookie sheet with parchment paper and set aside
- Place the Oreo cookies in a food processor and pulse until the cookies are finely ground.
- Add cream cheese and pulse until the mixture is well combined and smooth.
- Using a cookie scoop or a spoon, scoop some dough into your hands and roll one-inch balls.
- Place balls on cookie sheet.
- Repeat steps until all dough is used.
- Place the truffle balls in the freezer until well chilled, at least 1 hour.
- Melt the white chocolate chips in microwave in 30-second intervals until melted and smooth. Stir in between each interval.
- Remove Oreo cookie truffles from freezer and dip in melted chocolate. Tap excess chocolate off of each truffle.
- Place coated truffle onto baking sheet and top with crushed candy canes.
- Let cool completely so chocolate hardens