

# Oreo Balls

Easy no-bake Oreo balls recipe with cream cheese and chocolate coating. These chocolate-dipped Oreo truffles are perfect for parties and holidays!

10 min  
PREP

10 min  
TOTAL

4  
SERVINGS

Easy  
DIFFICULTY

Oreo Balls

## Ingredients

- 8 oz cream cheese
- 1 pack cookie
- 1 cup white chocolate
- 1 cup milk chocolate
- 1 tsp vanilla extract

## Instructions

- 1 Prepare the Oreo crumbs**

Place 1 pack of Oreo cookies (including cream filling) in a food processor and pulse until fine crumbs form, about 30-45 seconds.
- 2 Make the truffle mixture**

Combine the Oreo crumbs with 8 oz room temperature cream cheese and 1 tsp vanilla extract in a large mixing bowl. Mix thoroughly with a spatula until the mixture holds together when pressed, about 2-3 minutes.
- 3 Form the balls**

Roll the mixture into 1-inch balls using your hands or a small cookie scoop. Place formed balls on a parchment-lined baking sheet.
- 4 Chill the balls**

Freeze the formed balls for 20-30 minutes until firm to the touch.
- 5 Prepare the chocolate coating**

Melt 1 cup of chocolate in a microwave-safe bowl in 30-second intervals, stirring between each interval, until completely smooth and glossy, about 1-2 minutes total.
- 6 Coat the balls**

Dip each chilled ball into the melted chocolate using a fork, allowing excess chocolate to drip off. Place coated balls back on the parchment-lined baking sheet.
- 7 Set the coating**

Refrigerate the chocolate-coated balls for at least 1 hour until the coating is completely firm and no longer tacky to the touch.

## Tips

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Use room temperature cream cheese for easier mixing and smoother texture. Cold cream cheese creates lumps that are difficult to incorporate evenly.

Chill the formed balls for at least 15 minutes before dipping to help them hold their shape during the coating process.

Use a fork or toothpick to dip balls into melted chocolate, tapping gently to remove excess coating for a professional appearance.

Work quickly when dipping, as the chocolate coating can thicken as it cools. Reheat gently if needed to maintain smooth consistency.

Line your workspace with parchment paper before starting to make cleanup easier and prevent sticking.

Add decorations like sprinkles or chopped nuts immediately after dipping, before the chocolate coating sets completely.

For cleaner coating, ensure your melted chocolate is completely smooth and at the right temperature – warm enough to flow but not so hot it melts the cream cheese interior.