

# Oreo Toplar?

Easy no-bake Oreo Balls recipe with cream cheese and chocolate coating. Perfect sweet treat ready in 30 minutes with simple ingredients.

10 min

HAZIRLIK

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Oreo Toplar?

## Malzemeler

- 228 g cream cheese
- 1 pack cookie
- 1 cup white chocolate
- 1 cup milk chocolate
- 1 tsp vanilla extract

## Yapılı???

- 1 Prepare the Oreo crumbs**

Place 228g Oreo cookies in a food processor and pulse 10-15 times until they form fine crumbs with no large pieces remaining.
- 2** Transfer the Oreo crumbs to a large mixing bowl. Add 1 cup softened cream cheese and 1 teaspoon vanilla extract.
- 3** Mix with a wooden spoon or electric mixer on medium speed for 1-2 minutes until the mixture is smooth and holds together when pressed.
- 4 Shape the balls**

Scoop 1 tablespoon portions of the mixture and roll between your palms to form smooth balls about 1 inch in diameter. Place on a parchment-lined baking sheet.
- 5** Refrigerate the shaped balls for 30 minutes until firm to the touch.
- 6 Prepare coating**

Place 1 cup chocolate chips or melting wafers in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each, until completely smooth and melted, about 1-2 minutes total.
- 7** Using a fork, dip each chilled ball into the melted chocolate, allowing excess to drip off. Return to the parchment-lined baking sheet immediately.
- 8** Refrigerate the chocolate-coated balls for 15-20 minutes until the chocolate is completely set and no longer tacky to touch. Serve chilled or at room temperature.

## ?puçlar?

Use regular Oreo cookies rather than Double Stuf varieties, as the extra filling can make the mixture too sweet and soft.

Ensure cream cheese is at room temperature before mixing to avoid lumps and achieve a smooth consistency throughout the mixture.

Chill the mixture for 15-30 minutes before shaping if it's too soft to handle easily - this makes forming uniform balls much easier.

Use a small cookie scoop or melon baller to create evenly sized balls, ensuring uniform cooking and professional presentation.

Work quickly when dipping in chocolate and have all toppings ready, as the chocolate coating sets rapidly once applied.

If chocolate becomes too thick while dipping, add a teaspoon of coconut oil or shortening to thin it to the proper consistency.

Allow excess chocolate to drip off by gently tapping the fork or toothpick against the bowl's edge before placing on parchment paper.

Store finished Oreo Balls in single layers separated by parchment paper to prevent sticking and maintain their perfect appearance.