

Treasure Barrel

Oreo Balls: No-Bake Sweet Treat Recipe

20 min Prep time	**20 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Mixture

- [ ] 1 package (14.3 oz) Oreo cookies
- [ ] 8 oz cream cheese, softened
- [ ] 1 teaspoon vanilla extract
- [ ] Pinch of salt

Chocolate Coating

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1 tablespoon coconut oil or shortening
- [ ] Sprinkles, crushed cookies, or other toppings for decoration

Instructions

1. Place the entire Oreo cookies (cream filling included) in a food processor and pulse until you have fine crumbs. You should have about 3 cups of crumbs. If you don't have a food processor, place cookies in a sturdy zip-top bag and crush with a rolling pin until finely ground.

2. In a medium bowl, combine the Oreo crumbs, softened cream cheese, vanilla extract, and salt. Mix until well combined and the mixture holds together when pressed. I like to use my hands for this - there's something satisfying about feeling the texture come together.

3. Line a baking sheet with parchment paper. Using a small cookie scoop or tablespoon, portion the mixture and roll into 1-inch balls. Place them on the prepared baking sheet. If the mixture sticks to your hands, lightly dampen them with water.

4. Chill the balls in the refrigerator for at least 1 hour, or until firm. This step is crucial - it makes the dipping process much easier and helps the balls hold their shape. You can also freeze them for 15-20 minutes if you're in a hurry.

5. While the balls are chilling, melt the chocolate chips and coconut oil together. You can use a double boiler or microwave in 30-second intervals, stirring between each, until smooth and fully melted.

6. Using a fork or dipping tool, dip each chilled ball into the melted chocolate, coating completely. Let excess chocolate drip off, then return to the parchment-lined baking sheet. Immediately add sprinkles or toppings before the chocolate sets.

7. Return the coated balls to the refrigerator for about 15 minutes, or until the chocolate is fully set. Store in an airtight container in the refrigerator until ready to serve.

Nutrition per serving

120 kcal	2 g	14 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- These freeze beautifully for up to 3 months - perfect for unexpected guests or last-minute treats
- If the mixture feels too soft after chilling, add a tablespoon more crushed cookies to firm it up
- For a lighter version, you can use reduced-fat cream cheese, though the texture will be slightly different
- Make sure your hands are clean and dry when rolling the balls to prevent sticking