



- 4oz cream cheese
 - 1/2 package of Oreo cookies
 - 1/2 package vanilla flavored almond bark
1. Start by crushing one package of Oreo cookies by placing them in a gallon baggie, laying it out on a cutting board and use a rolling pin to crush the cookies into a fine powder. You will ROLL the rolling pin. **YOU WILL NOT HAMMER** the cookies.

YOU WILL ONLY GET ONE GALLON BAGGIE. BE VERY CAREFUL.

2. Using your stand mixer, mix cream cheese in with the remaining crushed Oreos until blended well.
3. Shape mixture into around 13-20 truffles
4. Refrigerate truffles. We will complete the remaining steps tomorrow.
- 5.
6. Melt your almond bark or white chocolate chips and begin the process of dipping each Oreo ball into the chocolate. Using two forks during this step will help you get the balls coated evenly.
7. Optional: After coating 1-2 balls in almond bark, sprinkle some crushed Oreos on top of each truffle