Oreo Truffles

Ingredients:

Please bring a container to carry your Oreo truffles home in.

135g Full Fat Cream Cheese

15g Cocoa Powder

15 - 20 Paper Petit Four Cases (Mini Cake Case)

1 Pack of Oreo Biscuits (or any supermarket brand is suitable)

1 Pack Small Sprinkles to Coat (Cocoa Powder can also be used to coat the truffles)

Method:

1. Weigh and measure out all ingredients accurately.
2. Crush all the biscuits in a large bowl with a rolling pin.
3. Sieve 15g cocoa powder into the large bowl. Add 135g of the cream cheese to the crushed biscuits / cocoa powder. Stir well with a white plastic stirring spoon.
4. Form the mixture into small bite size balls, ensure they are even and compact. Place them on a piece of greaseproof paper. Ensure all the mixture is rolled before you start to coat them.
5. Wash your hands.
6. Place the petit four cases onto the work surface.
7. Pour the sprinkles into a small bowl or if you are using cocoa powder sieve this into a small bowl.
8. One by one put the truffles into the sprinkles / cocoa powder. Coat each truffle and lift out the bowl with the other hand. Place into paper petit four cases and store in the fridge.