

Oreo Recipe

Thanks to Lissy in Georgia for sharing this recipe with us!



1. Gather your ingredients:

- 1 package of Oreo cookies
- 1 package of cream cheese
- 1 package of white almond bark
(white chocolate that's used for cooking)

2. Crush the Oreos until they're almost a powder. Some people put them in a Ziploc bag and pound on them with something hard. They tell me it's more fun that way. I put them in a food processor because it's a lot faster.

3. Mix the crushed Oreos and the cream cheese together.

The best way is to just dig in with your bare hands - make SURE they're clean! - and *squish, squish, squish* until it's all mixed up.

4. Make little balls by rolling some dough in the palms of your hands. You'll want to make them small enough to be eaten in one or two bites.

5. Put the balls on a cookie sheet and put them in the freezer for an hour or two. You want them to be really cold so that they won't melt in the next step.

6. Dip the Oreo balls in melted White Almond Bark. This is the part where you really need a grown-up to help you.

7. Put the Oreo balls back in the freezer to "set".
That means give them time for the white chocolate to really stick to them.

8. Take them out, pour a glass of milk, and enjoy!

