

SUMMIT VIEW ELEMENTARY

Fall Virtual Baking Community Event

Come join us for a fun night of baking!

November 13, 2020 at 6:00 pm

Join us from your kitchen on Zoom!

Zoom Meeting ID: 303 387 6800 Password: SVErocks



OREO
Truffles

Oreo Truffles

Ingredients:

1 package Oreos (about 36 Oreos)

1 8oz bar cream cheese, softened

1 10 oz bag semi-sweet chocolate chips (any kind of chocolate will work)

Suggested toppings: sprinkles, mini chocolate chips, more crushed up Oreos, peanut butter for drizzling, white chocolate for drizzling, crushed potato chips, pretzel pieces, little candies-- feel free to get creative with these!

Equipment:

Gallon-sized Ziplock bag

Large mixing bowl

Microwave-safe bowls

Mixing spoons

Parchment paper

Cookie sheet

Directions:

1. Crush up the package of Oreos. Do this by pouring all of the Oreos into a big Zip Lock bag, closing it tight, and using a rolling pin, the bottom of a cup, or your hands to crush them up. Keep crushing them until they look like little crumbs!
2. Pour the crushed up Oreo crumbs into a big bowl. Add the softened bar of cream cheese. Use a wooden spoon to combine the cream cheese and Oreos until the mixture comes together. If you want to get a little messy, feel free to use your hands to combine the Oreo crumbs and cream cheese.
3. Prepare your baking sheet by lining it with parchment paper. Scoop tablespoon-sized balls of the Oreo/cream cheese mixture from the bowl and use your hands to roll it into a ball. Place on the cookie sheet. Repeat this until you have used up all of the Oreo mixture.
4. Pour your chocolate chips into a microwave-safe bowl. Heat for 1 minute. Then, stir the chocolate. It will be slightly melted. Put the bowl back in the microwave for 20 seconds at a time, stirring after each time, until the chocolate is completely melted.
5. Now it is time to coat the Oreo balls in the melted chocolate. Drop each Oreo ball, one at a time, into the bowl of melted chocolate. Roll it around with a spoon or a fork to make sure the whole Oreo ball is covered. Using the spoon or fork, transfer the chocolate-covered ball onto the baking sheet and sprinkle whatever toppings you want onto the melty chocolate. Repeat this process until all of the Oreo balls are coated in chocolate and whatever toppings you choose. If you plan on using some sort of drizzle for your toppings (such as peanut butter or melted chocolate), we will wait to do the drizzle toppings until all of the truffles are coated in the first layer of chocolate.
6. If you want to drizzle on some toppings, melt the peanut butter, chocolate, or whatever you are drizzling with in a microwave-safe bowl for about 30 seconds. Using a fork or spoon, drizzle the melted toppings onto the Oreo balls on the pan.
7. Stick your pan with the decorated Oreo Truffles in the fridge or freeze for about 10 minutes until the chocolate is hardened. Enjoy!

These Oreo Truffles will last in the fridge for up to a week or in the freezer for up to a couple of months.