

Cream Cheese Oreo Party Balls

A no-bake recipe

Ingredients:

- 1 (14.3-ounce) package Oreo cookies
- 1 (8-ounce) package cream cheese, room temperature
- Chocolate almond bark
- Vanilla almond bark
- (Optional) Sprinkles of choice



Directions

1. Line a baking sheet with parchment paper. Set aside.
2. Place half of the cookies into the bowl of a food processor. Pulse until crumbs form. Add the remaining cookies and pulse again until crumbs form. Add cream cheese and mix until combined.
3. Scoop mixture with a small cookie scoop and roll into a ball with your hands. Place each ball on the prepared baking sheet. Cover and chill 20 minutes.
4. Place chocolate almond bark in a small microwave-safe bowl. Place vanilla almond bark in a second small microwave-safe bowl. Microwave barks 1 1/2–2 minutes or until melted, stirring every 15 seconds.
5. Coat one half of the balls in the chocolate bark and the other in the vanilla bark. Return balls to the baking sheet.
6. While warm, sprinkle each ball with sprinkles of choice. Allow to harden before serving.

Makes 30 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.