

# Oreo Truffles

## Ingredients

200g Oreo's (18 biscuits) plus an additional 1 biscuit for decorating

100g Soft Cheese (1/2 a tub of Philadelphia)

Splash of Vanilla Essence

150g White Chocolate

## Method

Bash the biscuits using a rolling pin in a large bowl, mix in the soft cheese and add a splash of Vanilla Essence mix well.

Take bite sized pieces of the mixture and roll into small balls. The mixture makes about 15 truffles depending on how big you want them.

TOP TIP!!!!!! Leave the truffles in the fridge for 2 hours before dipping into the white chocolate.

Dip the truffles into white chocolate and sprinkle with a topping of your choice. I normally used crushed up Oreo but you can use whatever you have.

Leave in the fridge until chocolate sets.

