

Craving a dessert that combines the classic charm of Oreos with the creamy richness of cream cheese? Look no further than these irresistible Oreo Cake Balls. This recipe takes the beloved flavors of Oreos and transforms them into bite-sized treats that are perfect for any occasion. Whether you're hosting a party or simply treating yourself, these Oreo Cake Balls are sure to satisfy your sweet tooth.

## Ingredients:

### Base:

- 24 Oreos ☐
- 4 oz cream cheese, softened ☐

### Coating:

- 10 oz white candy melts (Ghirardelli brand recommended) ☐
- 2 tbsp heavy cream (optional, for thinning candy melts if necessary) ☐

## ☐ Detailed Ingredients:

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## Instructions:

- Prep Time: 30 minutes
- Freeze Time: 15 minutes
- Total Time: 45 minutes
- Servings: 24 cake balls

### 1. Oreo Mixture Preparation:

- Begin by pulsing 24 Oreos in a food processor until they reach a coarse powder consistency.

- Add 4 oz of softened cream cheese to the Oreo crumbs and pulse until the mixture is smooth and uniform.

## 2. **Forming Cake Balls:**

- Using a medium cookie scoop, portion out the Oreo mixture and roll it into balls with your hands for a smooth finish.
- Place the formed balls on a parchment-lined baking sheet and freeze them for 15 minutes to firm up.

## 3. **Melting Candy Coats:**

- In a microwave-safe bowl, melt the white candy melts in 20-second intervals, stirring in between until smooth.
- If needed, thin the candy melts with hot cream for a smoother coating consistency. Note: Ghirardelli melts usually do not require thinning.

## 4. **Coating Balls:**

- Using a fork, dip each frozen Oreo ball into the melted candy coating, ensuring an even coat.
- Transfer the coated balls back to the parchment-lined baking sheet to set.

## 5. **Decoration (Optional):**

- For an extra touch of elegance, drizzle the coated balls with melted semi-sweet chocolate or sprinkle them with crushed Oreo crumbs while the candy coating is still wet.



Oreo Cake Balls

### Notes:

- Experiment with different Oreo flavors for unique variations of these cake balls.
- Store the Oreo Cake Balls in an airtight container in the refrigerator for up to one week.
- These cake balls make for delightful party favors or edible gifts for friends and family.

### Conclusion:

Get ready to delight your taste buds with these irresistible Oreo Cake Balls. With their perfect blend of chocolatey goodness and creamy decadence, they're sure to be a hit at your next gathering or simply as a sweet indulgence for yourself. So, roll up your sleeves and treat yourself to a bite-sized taste of heaven with these delectable Oreo creations!