

Chocolate Cheesecake Oreo Balls by www.cleanandscentsible.com

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Ingredients:

1 1/2 Cups semisweet chocolate chips	20 Oreo cookies finely chopped {I used a pastry blender to grind mine up}
1 Cup cream cheese {cut up and softened}	2 1/4 Cups milk chocolate chips
	2 tbsp shortening
	chocolate sprinkles

Directions:

- Melt the semisweet chocolate chips in the microwave. {Set microwave to medium power and heat the chocolate chips for 1 minute in a microwave safe bowl, stir and heat again in 30 second intervals until melted.}
- Stir in the cream cheese until well combined. Add the chopped cookies.
- Line a baking sheet with waxed paper. Form the cookie mixture into small balls and place on the sheet. Cover and freeze for approximately 15-30 minutes until firm.
- Combine the milk chocolate chips and shortening in a microwave safe bowl and microwave as above until melted.
- Dip the balls into the chocolate mixture. Place the dipped balls on the wax paper tray and sprinkle with chocolate sprinkles.
- Freeze approximately 30 minutes until firm.

From the kitchen of Jenn of www.CleanandScentsible.com