

3-Ingredient Peanut Butter Oreo Balls - The Easiest No-Bake Treat

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TIME
30 min

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INGREDIENTS

1 package (15.25 oz) Oreo cookies or chocolate sandwich cookies
1 cup creamy peanut butter
1% cups chocolate chips (milk, dark, or white chocolate)

DIRECTIONS

- 1.** Crush the Oreos: Place the Oreo cookies in a food processor and pulse until they become fine crumbs.No food processor? Place cookies in a large zip-top bag and crush with a rolling pin.
- 2.** Mix with Peanut Butter: Transfer the cookie crumbs to a mixing bowl. Add the peanut butter and stir until fully combined. The mixture should resemble a thick, sticky dough.
- 3.** Form the Balls: Scoop and roll the mixture into 1-inch balls using your hands or a small cookie scoop.Place them on a parchment-lined baking sheet and refrigerate or freeze for 15-30 minutes, until firm.
- 4.** Melt the Chocolate: Place chocolate chips in a microwave-safe bowl with 1 teaspoon of coconut oil (optional, for smoother coating).Microwave in 15-second intervals, stirring each time, until melted and silky.
- 5.** Coat the Cookie Balls: Dip each chilled ball into the melted chocolate, coating fully. Use a fork to lift and gently shake off excess chocolate.Place back on the parchment-lined sheet. Optional: sprinkle with crushed Oreos, sea salt, or drizzles of contrasting chocolate.
- 6.** Let Set: Chill for 20-30 minutes in the fridge or until the chocolate has hardened. Enjoy!

TIPS FOR SUCCESS

Use room-temperature peanut butter for easier mixing.
Use white chocolate coating for a cookies & cream-style twist.

Add crushed pretzels or chopped nuts to the mix.

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