

How to Make Easy Oreo Easter Egg Truffles (Just 3 Ingredients!)

The Ultimate Easter Egg Oreo Cookie Balls



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30 min

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INGREDIENTS

1 (14 oz) package Oreo cookies: Classic Oreos work best, but Golden Oreos or even Double Stuf can work (just adjust the cream cheese if using Double Stuf to avoid a greasy texture).

1 (8 oz) block cream cheese: Make sure this is fully softened to room temperature for a smooth dough.

12 oz White chocolate or pastel-colored candy melts: High-quality melting wafers provide the smoothest finish.

2 oz White chocolate: Reserved for that signature decorative drizzle.

Festive Easter sprinkles: Think pastels, tiny carrots, or sanding sugar.

Swaps and Notes:

Cookie Varieties: Want a "Carrot Cake" vibe? Try using Carrot Cake Oreos! For a lighter look, use Golden Oreos.

Cream Cheese Tip: Always use full-fat brick cream cheese. The "spreadable" kind in the tub has a higher water content and won't set as firmly.

Chocolate Choices: If you find white chocolate too sweet, you can coat these in dark chocolate and use the white chocolate just for the drizzle to create a beautiful contrast.

Step-by-Step Instructions:

1. Crush the Oreos:
2. Create the Dough:

3. Shape Into Eggs:

4. Chill the Eggs:

5. Melt the Coating:

6. Dip and Coat:

7. Decorate:

8. Set and Serve:

Tips for Success:

Temperature Control: If your hands are warm, the dough might get sticky. If this happens, wash your hands in cold water and dry them before continuing to shape.

The "Fork Trick": When dipping, don't use a spoon. A fork allows the excess chocolate to fall through the tines, preventing a "puddle" of chocolate at the base of your egg.

Avoid Water: Ensure your bowls and spatulas are completely dry. Even a drop of water can cause melting chocolate to "seize" and become a clumpy mess.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 165 kcal

Total Fat: 9g

Saturated Fat: 5g

Carbohydrates: 20g

Sugar: 16g

Protein: 1.5g

Storage and Leftover Tips:

Refrigeration: Because of the cream cheese, these must be stored in the refrigerator. They will stay fresh in an airtight container for up to 1 week.

Freezing: These freeze beautifully! Place them in a freezer-safe bag for up to 2 months. Thaw them in the fridge overnight before serving.

Gift Giving: These make amazing gifts. Place 3 or 4 in a cellophane bag with a pastel ribbon for a homemade Easter basket addition.

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DIRECTIONS

1. **Crush the Oreos:** In a food processor, pulse the entire package of Oreo cookies (filling and all!) until they become fine, sandy crumbs. If you don't have a food processor, place them in a heavy-duty resealable bag and go to town with a rolling pin. You want to ensure there are no large chunks remaining.
2. **Create the Dough:** Transfer the crumbs to a large mixing bowl. Add the softened cream cheese. Using a hand mixer or a sturdy spatula, blend the two together until no white streaks of cream cheese remain. The mixture should look like a dark, glossy, thick dough.
3. **Shape Into Eggs:** Scoop about 1 tablespoon of the mixture at a time. Roll it into a ball first, then gently taper one end to create an oblong "egg" shape. Place each egg onto a baking sheet lined with parchment paper.
4. **Chill the Eggs:** This is the most important step! Refrigerate the Oreo eggs for at least 30 minutes (or pop them in the freezer for 15 minutes). If they are too warm, they will fall apart when you dip them into the warm chocolate.
5. **Melt the Coating:** Place your candy melts or white chocolate in a microwave-safe bowl. Heat in 30-second intervals, stirring thoroughly between each, until the chocolate is smooth and runny.
6. **Dip and Coat:** Using a fork, submerge each chilled egg into the chocolate. Lift it out, tapping the fork against the side of the bowl to let the excess drip off. Slide it back onto the parchment paper.
7. **Decorate:** Once the base coat has set, melt your remaining 2 oz of chocolate. Drizzle it back and forth over the eggs to create "stripes." If you're using

sprinkles, add them immediately while the drizzle is still wet.

8. Set and Serve: Refrigerate for another 15 minutes to fully set the shell. Arrange them on a platter and watch them disappear!
9. Tips for Success: Temperature Control: If your hands are warm, the dough might get sticky. If this happens, wash your hands in cold water and dry them before continuing to shape.
10. The "Fork Trick": When dipping, don't use a spoon. A fork allows the excess chocolate to fall through the tines, preventing a "puddle" of chocolate at the base of your egg.
11. Avoid : Water: Ensure your bowls and spatulas are completely dry. Even a drop of water can cause melting chocolate to "seize" and become a clumpy mess.
12. Serving Suggestions and Pairings: These rich truffles pair beautifully with a cup of coffee or a glass of cold milk. If you are putting together a full dessert board, I recommend adding some salty elements to balance the sweetness.
13. They look stunning alongside : Spring Flower Pretzel Bites for a mix of textures. If you're hosting a larger party, consider a "No-Bake" theme and serve these alongside a bowl of Edible Cookie Dough for the ultimate indulgence.
14. Nutritional Information (Per Serving): Estimated for 1 Oreo Egg (Yields approx. 24):
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17. Saturated : Fat: 5g
18. Carbohydrates: 20g
19. Sugar: 16g
20. Protein: 1.5g
21. Storage and Leftover Tips: Refrigeration: Because of the cream cheese, these must be stored in the refrigerator. They will stay fresh in an airtight container for up to 1 week.
22. Freezing: These freeze beautifully! Place them in a freezer-safe bag for up to 2 months. Thaw them in the fridge overnight before serving.
23. Gift : Giving: These make amazing gifts. Place 3 or 4 in a cellophane bag with a pastel ribbon for a homemade Easter basket addition.
24. More Recipes You Will Love: If you enjoyed these festive treats, you have to check out these other seasonal favorites:
25. Snow : Globe Cookies - A stunning project for any holiday.

SWAPS & NOTES

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Cream Cheese Tip: Always use full-fat brick cream cheese.
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TIPS FOR SUCCESS

Temperature Control: If your hands are warm, the dough might get sticky.

If this happens, wash your hands in cold water and dry them before continuing to shape.

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