

Oreo Bunny Truffles: A Fun and Sweet Treat for Spring

Why You'll Love Oreo Bunny Truffles



TIME
30 min

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INGREDIENTS

- 1 package Oreo cookies
- 8 ounces cream cheese, softened
- 2 cups white chocolate chips
- Mini marshmallows (for decoration - bunny feet)
- Edible eye candies (for decoration)

DIRECTIONS

- 1.** Crush the Oreos: Place the Oreo cookies in a zip-top bag and crush them into fine crumbs using a rolling pin or the bottom of a heavy glass. Alternatively, pulse them in a food processor for a finer texture.
- 2.** Mix with Cream Cheese: In a large mixing bowl, combine the crushed Oreos with the softened cream cheese. Mix until the ingredients are fully blended and form a thick, cookie dough-like consistency.
- 3.** Shape the Balls: Using a tablespoon or small cookie scoop, roll the mixture into small balls. Place each ball on a baking sheet lined with parchment paper.
- 4.** Chill: Place the baking sheet in the refrigerator for 30 minutes so the truffles firm up and hold their shape when dipped.
- 5.** Melt the Chocolate: In a microwave-safe bowl, melt the white chocolate chips in 30-second intervals, stirring between each interval, until smooth and silky.
- 6.** Coat the Truffles: Dip each chilled Oreo ball into the melted white chocolate, using a fork to lift it out. Let the excess chocolate drip off before placing the truffle back onto the parchment-lined sheet.
- 7.** Add Decorations: While the chocolate is still wet:
- 8.** Attach mini marshmallows to the base of each truffle to look like little bunny feet.
- 9.** Place edible eye candies near the top to complete your cute bunny faces.
- 10.** Set: Allow the truffles to set at room temperature until the chocolate coating hardens. For a faster set, place the tray back in the fridge for 15-20 minutes.
- 11.** Serve and Enjoy: Once set, arrange your Oreo Bunny Truffles on a festive platter and watch them

disappear!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/oreo-bunny-truffles-a-fun-and-sweet-treat-for-spring/>