

## Easy Oreo Sushi Rolls (3-Ingredient Party Treat!)

Oreo Sushi Rolls - A Fun, No-Bake Dessert Twist



**TIME**  
**60 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 36 Oreo cookies
- 4-6 oz cream cheese (softened)
- Optional: white chocolate chips (for drizzle)
- Optional: sprinkles or candy pieces for decoration

### DIRECTIONS

- 1.** Crush the Oreos: Place Oreos (filling included) in a food processor and pulse until fine crumbs form.
- 2.** Add Cream Cheese: Mix crushed Oreos with softened cream cheese until a smooth dough forms.
- 3.** Shape into a Log: Place mixture on parchment paper and roll into a tight log shape, about 1 1/2 inches thick.
- 4.** Chill: Refrigerate for at least 30-60 minutes to firm up.
- 5.** Slice: Using a sharp knife, slice into 1-inch rounds to resemble sushi rolls.
- 6.** Decorate (Optional): Drizzle with melted white chocolate or add sprinkles for a fun finishing touch.

### SWAPS & NOTES

Golden Oreos: Use for a lighter "rice" appearance.

Flavored Oreos: Mint, birthday cake, or peanut butter all work great.

Extra filling: Add more cream cheese for a softer center.

Coconut coating: Roll in shredded coconut to mimic sushi rice.

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

Original recipe: <https://chefmaniac.com/easy-oreo-sushi-rolls-3-ingredient-party-treat/>