

# Oreo Truffles

## Ingredients:

1. 100 Grams of Oreo Biscuits
2. 180 Grams of cream cheese (preferably Philadelphia Cream Cheese)
3. A handful of shredded coconuts (optional)

## Directions:

1. In a food processor, mix Oreos and cream cheese together until well incorporated.
2. Place in fridge to cool for 10 minutes.
3. After cooling, roll dough into teaspoon sized balls.
4. Place in refrigerator to cool for 20 minutes.
5. Sprinkle with shredded coconut.

