

OREO BALLS

(from The Bewitching Kitchen)

24 Oreo cookies, any flavor

90g cream cheese, at room temperature or slightly cold

200g compound chocolate or regular chocolate with 30g vegetable oil

fondant to decorate (optional)

Coarsely chop the Oreos and place them in a food processor. Add the cream cheese and process it all until a kind of sticky dough forms. Make little balls, each with 20g of the mixture. If they get too warm in the food processor, place in the fridge for a few minutes before forming the balls. Transfer the balls to the freezer for a full hour, that will make the coating set faster.

Melt the compound chocolate and dip each ball using a stick to help it get fully coated. Stick on a base of styrofoam until full set. Make fondant decorations if so desired, paint with gold and stick to the top once the chocolate is set. Keep in the fridge, they stay good for a week or so.