

OREO STRAWBERRY BALLS

(from The Bewitching Kitchen)

24 Oreo cookies

90g strawberry cream cheese, at room temperature

200g white chocolate

30g grape seed oil

fat-soluble dye, pink and red

Place the Oreos and cream cheese in the bowl of a food processor and process until it starts to form a dough.

Form little balls using about 20g of Oreo dough. Place them in the freezer for 1 hour.

Melt the chocolate gently in a microwave at 50% power, together with the oil. Whisk gently from time to time. Separate a small amount to dye red. Dye most of the batch pink.

Remove the Oreo balls from the freezer, and gently but quickly dip each one in the melted chocolate (ideally at about 100F), using a toothpick or medium-size wooden stick. Place upright to set. Drizzle the red chocolate all over for decoration. Remove the stick and place on paper cups to serve.

If desired, spray a little Diamond dust or pink luster powder over them.