

# Oreo Peppermint Cookie Balls

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## **Yield: 48 balls**

*6 (1/3 cup) peppermint  
candy canes, finely  
chopped and divided  
1 package (8 ounce) cream  
cheese, softened  
36 Oreo cookies, finely  
crushed  
4 packages (4 ounce ea)  
semi-sweet baking  
chocolate, melted*

Reserve one tablespoon of the chopped candy canes.

Place waxed paper on the bottom of a shallow baking pan.

In a bowl, mix the remaining canes with the cream cheese and cookie crumbs until well blended.

Roll the mixture into one-inch balls. Freeze the balls for 10 minutes to firm slightly..

In a double boiler, melt the chocolate.

Dip the balls in the melted chocolate. Place the balls in a single layer in the waxed paper-lined pan. Sprinkle with the reserved chopped candy canes.

Refrigerate for one hour or until firm.

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Per Serving (excluding unknown items): 810 Calories; 81g Fat (88.5% calories from fat); 18g Protein; 6g Carbohydrate; 0g Dietary Fiber; 255mg Cholesterol; 686mg Sodium. Exchanges: 2 1/2 Lean Meat; 15 Fat.