

HOTEL TRANSYLVANIA 2

In Theaters September 2015

Johnny's Easter Egg Oreo Truffles



Ingredients

- 1 package classic Oreos
- 8 oz. cream cheese, softened
- 8 oz. dark or semisweet chocolate chips, melted
- 4 oz. white almond bark, melted

Instructions

- 1) Add Oreos to a food processor pulse until evenly crumbled. Add cream cheese and pulse until the mixture is smooth and well-blended. Stopping to scrape down the sides of the food processor once or twice if needed. (If you don't have a food processor, you can crush the Oreos in a large ziplock bag, and mix in the cream cheese by hand.)
- 2) Use a 1/4-cup ice cream scoop to portion the dough into 1/4-cup balls. Then roll by hand into egg shapes. Place the eggs on parchment-lined baking sheets, and chill in the refrigerator (or freezer) until hardened.
- 3) Once the eggs have chilled, carefully heat the dark or semisweet chocolate in a microwave or double-boiler until melted and smooth. (*If the chocolate is too thick, add in a few teaspoons of shortening or coconut oil to thin.) Dip the egg in the melted chocolate, and roll around until it is evenly coated. Transfer the egg to another parchment-lined baking sheet and let cool. Repeat with remaining eggs. Then transfer to the refrigerator once more to cool until the chocolate has hardened.
- 4) Melt the almond bark in a separate bowl, then either drizzle on the eggs with a fork or use a piping bag to pipe the chocolate on with your desired design.
- 5) Serve immediately or refrigerate in a sealed container for up to 1 week.