

Ugly Christmas Sweater OREO Cookie Balls

Your holiday party guests will love these ugly sweater themed dessert bites! You can make ahead and refrigerate these sweets for easy serving.



Prep Time 35 min **Total Time** 1 h 45 min Makes 40 servings, 1 cookie ball each.

Ingredients

1 pkg. (8 oz.) brick cream cheese, softened
36 OREO Cookies, finely crushed
2 pkg. (4 oz. each) semi-sweet baking chocolate, melted
 $\frac{1}{3}$ cup decorations (colored sugars, colored sprinkles and assorted small holiday candies)
2 pkg. (4 oz. each) white baking chocolate, melted

Preparation

Mix cream cheese and cookie crumbs until blended; shape into 40 (1-inch) balls. Place on waxed paper-covered rimmed baking sheet. Freeze 10 min.

Dip 20 cookie balls, a few at a time, into melted semi-sweet chocolate, turning to evenly coat each ball with chocolate. Return to baking sheet. Immediately add decorations as desired to make balls resemble ugly Christmas sweaters.

Repeat with remaining cookie balls, using melted white chocolate and remaining decorations.

Refrigerate 1 hour or until firm.

Tips

How to Store

Keep cookie balls refrigerated.

Substitute

Substitute assorted colors of melted candy coating wafers for the melted chocolates.

How to Easily Dip the Cookie Balls

Keep cookie balls refrigerated until ready to dip in the melted chocolate. Then, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl. Place balls in prepared pan; decorate and refrigerate until firm.

Nutrition Information per Serving: 130 Calories, 8g Total Fat, 4g Saturated Fat, 0g *Trans* Fat, 5 mg Cholesterol, 70 mg Sodium, 16g Total Carbohydrate, 1g Dietary Fiber, 12g Total Sugars, 1g Protein