



cinna-bun truffles;

1. (sin-uh-buhn truh-fullz)
noun. White chocolate coated cinnamon and cream cheese center truffles.
2. Produces 48 Servings.
3. Preparation 2 hours 30 mins.
4. Oven temperature set to --.

Ingredients;

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|--------------------------------------|--------------------------------------|
| 1 12.2oz package cinnamon oreos | 2oz flour (~½ c.) |
| 1 8oz package cream cheese, softened | 1½ c. white chocolate dipping wafers |

Instructions;

1. Remove one cookie and remove the cream from both halves. Crush the cookies and set aside as topping for later.
2. In a food processor, add the remaining cookies and crush.
3. In a bowl, add crushed cinnamon oreos, cream cheese and flour and mix until combined.
4. On a cookie sheet lined with parchment paper, roll out Tbsp. balls. If mixture is too sticky, coat your hands in flour to roll into balls.
5. Put into fridge for 1 hour or in an airtight container overnight. Allow to begin to come to room temperature before dipping.
6. In a microwave safe bowl add the white chocolate wafers and melt in 30 second increments in the microwave. Melt until $\frac{2}{3}$ melted and then mix until smooth.
7. Dip into melted chocolate and set on parchment paper. Sprinkle with reserved crush cookie as topping and allow to set.
8. Store in airtight containers in the fridge for up to 3 weeks.