



# Noreen's Kitchen

## Oreo Cookie Balls

### Ingredients

1 chocolate fudge cake mix prepared according to package directions. Totally cooled.  
1 Cup buttercream or purchased vanilla or cream cheese frosting  
1 teaspoon good quality vanilla extract  
2 cups crushed Oreo cookies

For Coating  
2 cups crushed Oreo cookies

### Step by Step Instructions

Combine the frosting and extract in mixer bowl and beat until incorporated.

Crumble cake into mixing bowl and blend until it forms a dough.

Add in crushed Oreos and blend well.

Roll mixture into 1 inch balls and place on a baking sheet.

Roll each cookie ball into the crushed Oreos to coat completely

Place into refrigerator for at least 1 hour to allow chocolate to set.

Store in an airtight container in the refrigerator for up to 2 weeks. If you are making these in advance, you may freeze them for up to 3 months.

**Enjoy!**