



Noreen's Kitchen

Red Velvet Oreo Truffle

Chocolate Covered Strawberries

Ingredients

1 quart strawberries, Washed & Hulled
30 red velvet Oreo cookies
4 ounces (1/2 cup) cream cheese, softened

Chocolate Candy Melts
White Chocolate Candy melts

Step by Step Instructions

.Wash, hull and dry strawberries and set aside to air dry.

Using a food processor, crush cookies into a fine crumb.

Add softened cream cheese to the cookie crumbs and knead together with your hands until the mixture forms a smooth dough.

Divide dough into balls approximately 2 tablespoons in size. After you cover the strawberries you can divide the remaining dough into smaller balls and turn those into truffles.

The use of latex gloves is very helpful.

Take a portion of the dough in the palm of your hand and press it flat, large enough to lay the berry on top of.

Cover the strawberry with the truffle dough and try to envelope the entire berry.

Gently roll the covered berry in your hand to smooth out. You can shape these to look more like strawberries at this time.

Set the covered berries and truffles on to a baking sheet lined with parchment paper.

Once you have all the berries covered, place the sheet into the fridge for at least 20 minutes. 1 hour is optimal.

When the berries have chilled and the truffle dough is set, you can melt your chocolate according to the package directions and dip the berries to coat.

I use skewers and a large fork for the coating process. If your chocolate coating is a little thick, you can add a bit of coconut oil or some solid shortening to thin it out.

I double dipped the white chocolate coated berries so that they would be completely white and not red truffle was showing through.

Once all the berries and remaining truffles are coated with chocolate, you can drizzle with coordinating colors of melted chocolate if desired.

Return the berries to the fridge for at least 15 minutes to set.

Place the completed berries into decorative candy cups or cupcake liners for giving or serving. Truffles fit nicely into mini cupcake liners or candy cups.

Berries should be stored in the refrigerator and should be eaten within two or three days. The plain truffles can be stored for up to a week.

Enjoy!