Oreo Cake Balls

(Recipe makes ~36 Oreo balls)

List of Ingredients:
- 1 package of Oreos
- 8-ounce block of cream cheese (warmed to room temperature)
- 10-ounce pack of white chocolate chips
- 2 tablespoons of vegetable oil
- Birthday sprinkles
- Parchment paper
- Baking sheet

Recipe:

1. Grind all Oreos in food processor (can also be done by hand by putting Oreos in large Ziplock and using rolling pin to crush).
2. Mix room temperature cream cheese with Oreo crumbs in large bowl.

3. Roll mixture by hand into small balls and place on parchment paper lined cookie sheet.

4. Put in freezer for 15 minutes and then remove and set them aside while you melt the chocolate.

5. Add the entire bag of white chocolate chips and vegetable oil into a microwave safe bowl. Heat in 20 second increments until the chocolate is just melted but not burnt.

6. Roll each ball in the white chocolate then return to the parchment lined baking sheet and top with birthday sprinkles.

7. Once all the balls are covered, put baking sheet in the fridge until served.