

Oreo Truffles

Ingredients:

Cookies & Cream Biscuits

154g = £0.36p



1 x Strong Freezer Bag

= £0.10p

Soft Cheese 75g

= £0.59p (for 200g)



150g White Chocolate

= £0.65p



100g Milk Chocolate

= £0.30p



You'll make 20
truffles for £2.00!

Let's bake:

1. Fill your washing up bowl with warm soapy water –It gets messy!
2. Add the biscuits into the sandwich bag, keep one biscuit aside.
3. Seal the sandwich bag and roll the biscuits with a rolling pin /tin of beans until you have completely destroyed them! Be careful you don't break your bag
4. Now add a little bit less than half of the soft cheese – you only need 75g. Add to the bag and mix well, then pop the bag into the freezer to firm it up.
5. Crush the biscuit you saved into a fine crumb to decorate with.
6. Chop up the white choc and microwave until melted, check every 10 seconds (chocolate can burn very quickly).
7. Grab a tray/ plate and truffle mix, and get rolling!
8. Roll into balls with the palms of your hands, you should be able to make around 20 and place them on your tray / plate.
9. Use the soapy water to clean off the mess.
10. Pop the truffle balls into the freezer to chill.
11. Treat yourself to a nice cold drink / cup tea.
12. Grab your truffles and reheat the melted chocolate again for 10 seconds so it's still nice and runny, but not too hot.
13. Put each truffle into the melted choc one at a time and use a tooth pick or fork to lift them out. Let the excess drain off then place onto your tray/plate.
14. Pop in the fridge to set, don't worry if there's marks, we can cover those up!
15. Decoration time! For truffles with some imperfections, top these with left over white choc and then sprinkle with the biscuits you crushed.
16. Chop up the Milk choc and microwave till melted.
17. Lightly drizzle the melted milk chocolate over the remaining truffles or coat them again in the milk chocolate for double coated Truffles!
18. Pop your finished Oreo Truffles in the fridge to set and resist eating them, they are worth the wait I promise!



Don't forget to take a picture to share with us!
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This week I made....

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