



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Chocolate Covered Oreo Cookie Maraschino Cherry Balls

Makes 40

36 Oreo Cookies, finely crushed - *I used my food processor*
1 package (250 g) Philadelphia Brick Cream Cheese, softened
40 maraschino cherries with stems
2 packages (225 g each) Baker's Semi-Sweet Chocolate

THE STEPS

Mix cream cheese and cookie crumbs until well blended.
Using a 1" scoop shape into 40 balls.
Flatten ball with your palm then wrap dough around the cherry
Place balls on a parchment lined baking sheet.
Freeze balls for 10 minutes.

Coarsely chop chocolate then place in a heat proof bowl over simmering water.
Stir chocolate until melted and smooth.
When the chocolate has melted, holding the cherry's stem, dip balls in chocolate
Place in single layer on parchment or waxed paper container.
Cover and refrigerate 1 hour or until firm.

THE LOVE: The stem makes covering the cherries a little easier. If you find the chocolate doesn't make it all the way to the top, after you place the cherries in the container, use a tiny spoon to add a little dollop of melted chocolate at the base of the stem. The chocolate will run over the cherry and finish the job!