**Oreo Cookie Truffles**

1 sleeve of Oreos

3 oz. cream cheese, softened

1/3 pkg. almond bark, melted

Crush Oreos by using your blender or putting them in a Ziploc bag and crush with a rolling pin. Place crushed Oreos in a medium bowl. Add softened cream cheese; mix until well blended. Roll cookies into golf size balls. Place truffles in fridge to hardened. Melt white chocolate by adding water to your saucepan and placing a metal bowl on top the pan. Dip truffles in chocolate and place on wax paper. Refrigerate again until cool.