

## OREO POPS

---

1 bag Oreos

8 oz cream cheese (room temperature)

1 cup white chocolate chips, melted (plus 1 Tablespoon Crisco melted with the chocolate)

Crush the Oreos to make fine crumbs (I use the food processor). Mix crumbs and cream cheese together until dough forms, and the cheese is completely mixed into the crumbs. Form into (walnut sized) balls and place on parchment-lined cookie sheet. Chill for 30-60 minutes, or overnight. Poke sucker sticks into balls and dip into the melted chocolate. (We added Wilton food coloring gel to make different colors of chocolate.) If the pops get too soft, and start to fall off the sticks, place back in the frig until they firm up again. Add sprinkles and allow to dry. (We stuck our Oreo pops into a cheese grater and a colander strainer with a towel wadded underneath, to dry.)