



[Snowman Cookie Balls](#)

Recipe (and tutorial photos) found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook Time: 2 minutes

Total Time: 2 hours

Snowman Cookie Balls Ingredients:

- 14.3oz Oreos (1 package)
- 8oz Cream Cheese
- 1oz [Black Fondant](#)
- 12oz [White Candy Melts](#)
- 1 tsp [Orange Sprinkles](#)

Snowman Cookie Balls Directions:

- In a resealable plastic gallon bag crush 1 pack of Oreos with a rolling pin. (Don't use double stuffed)
 - Pour the crushed Oreos into a large mixing bowl and add 8oz of cream cheese.
 - With a hand mixer or electric mixer, mix on low.
 - Now shape your cookie mixture into small ball, approximately 1" in size, and on parchment paper lined cookie sheet.
 - Place the cookie balls in the freezer for 30 minutes.
 - Using your [black fondant](#), make very tiny balls for coal mouth and eyes; set aside.
 - In a small, microwave safe mixing bowl melt your [white candy melts](#) on 50% power in 30 second intervals, stirring in between microwaving, until your candy melts are completely melted.
 - Remove your cookie balls from the freezer.
 - Dip individually in the white chocolate and place on a parchment paper lined cookie tray.
 - While the chocolate is still soft, add on your fondant eyes and mouth.
 - Using one orange sprinkle, add a nose.
 - Place snowman cookie balls in the refrigerator until set; approximately 1 hour.
- Makes 36 Snowman Cookie Ball