SEO Template for new content

Target keywords: melted snowman oreo balls, snowman oreo balls, how to make snowman oreo balls

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **melted snowman oreo balls, snowman oreo balls, how to make snowman oreo balls**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **melted snowman oreo balls, snowman oreo balls, how to make snowman oreo balls**

Text

• Try to acquire backlinks from the following domains: [allwomenstalk.com](http://allwomenstalk.com), [good-lifestyle.net](http://good-lifestyle.net), [dishdragon.ai](http://dishdragon.ai), [yourphrases.com](http://yourphrases.com), [smackeral.com](http://smackeral.com), [eatessentials.com](http://eatessentials.com), [allfoodsrecipes.com](http://allfoodsrecipes.com), [sssinthesun.blogspot.com](http://sssinthesun.blogspot.com), [viralvilla.net](http://viralvilla.net), [bing.com](http://bing.com), [primacopia.com](http://primacopia.com), [izzycooking.com](http://izzycooking.com), [bang789.net](http://bang789.net), [alexbecker.org](http://alexbecker.org), [neverturndownacupcake.blogspot.com](http://neverturndownacupcake.blogspot.com), [vpscloudus.com](http://vpscloudus.com), [james-worthington.com](http://james-worthington.com), [bjkmedia.com](http://bjkmedia.com), [amazingcookingguide.com](http://amazingcookingguide.com), [rsssearchhub.com](http://rsssearchhub.com)

• Enrich your text with the following semantically related words: **dip balls in melted chocolate place in single layer in shallow waxed paper lined pan, add cream cheese, white chocolate, baking sheet, adorable snowman, snowman s head, food processor, saturated fat, melting snowman, oreo cookie balls, chocolate chip, mini oreos, melted snowmen oreo, holiday oreo, black icing, sandwich bag, snowman oreo, oreo truffles, melted candy, adorable snowman oreo balls**

• Focus on creating more informative content. Recommended text length: **684.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **65.83130148997466**

• Add at least one of your target keywords: **melted snowman oreo balls, snowman oreo balls, how to make snowman oreo balls**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

how to make snowman oreo balls

1. <https://www.the-girl-who-ate-everything.com/christmas-parties/>

2. <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

3. <https://www.iheartnaptime.net/snowman-oreo-balls/>

4. <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

5. <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

6. <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

7. <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

8. <https://apumpkinandaprincess.com/snowman-oreo-balls/>

9. <https://www.theinspirationedit.com/snowman-oreo-balls-party-treat/>

10. <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

melted snowman oreo balls

1. <https://www.the-girl-who-ate-everything.com/christmas-parties/>

2. <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

3. <https://www.iheartnaptime.net/snowman-oreo-balls/>

4. <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

5. <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

6. <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

7. <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

8. <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

9. <https://apumpkinandaprincess.com/snowman-oreo-balls/>

10. <https://www.pinterest.com/pin/these-melted-snowman-oreo-balls--25403185381887463/>

snowman oreo balls

1. <https://www.the-girl-who-ate-everything.com/christmas-parties/>

2. <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

3. <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

4. <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

5. <https://www.iheartnaptime.net/snowman-oreo-balls/>

6. <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

7. <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

8. <https://apumpkinandaprincess.com/snowman-oreo-balls/>

9. <https://tipbuzz.com/snowman-oreo-balls/>

10. <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

See how competitors write about targeted keywords:

**snowman oreo balls**

**1.** <https://www.the-girl-who-ate-everything.com/christmas-parties/>

Success! Now check your email to confirm your subscription.
Jump to Recipe Print Recipe.
Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they’ll be the first to go. Most people know these as chocolate Oreo Truffles but whatever you call them, these Melted Snowmen Oreos Balls are a Christmas dessert recipe that is always a hit.
Oreo truffles are one of my all time favorite desserts. I can pop about 20 and then start to feel guilty.
I always bring them to parties because people just can’t get enough. Nabisco asked me to make their holiday version of these and these melted snowmen Oreo balls couldn’t get any cuter. .
Start by making your Oreo truffles . Mix the cream cheese and crushed Oreos and form them into balls. Place them in the freezer to get hard. You can do this step way ahead to save time.
Once they’re frozen, dip them in your melted candy coating. In the past I’ve dipped mine in milk chocolate so I didn’t have to mess with getting any of the Oreo in the white coating.
But for these snowman we obviously want to use a white coating like Candiquik or almond bark. Melt it in batches so you don’t leave the trail of Oreos in the coating after a lot of dipping.
Usually with Oreo truffles you have to dip them and then shake off the excess coating to get a nice round ball. The great thing about these is you don’t have to worry about that.
Once you’ve dipped them let the coating pool at the bottom to give you the melting snowman effect. These mini Oreos work perfectly for the snowman’s hat.
You can decorate the faces with frosting or even use sprinkles for the eyes and nose. I used the frosting in the tubes in the baking aisle.
Just make sure after you decorate them, stick them in the fridge so the faces can harden. These take a little time but my kids loved them!
40 mins.
These Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they'll be the first to go.
Ingredients.
1 (8 ounce) package cream cheese, softened.
36 OREO Cookies (regular size), finely crushed.
48 Mini OREO Bite Size Cookies.
Instructions.
Mix cream cheese and cookie crumbs until well blended. I like to crush the Oreos in a food processor and then add the cream cheese and process it together. It can also be done by hand though.
Shape into 48 (1-inch) balls; place in single layer in shallow pan. Some readers have stuck toothpicks in the top before freezing for easier dipping later. Freeze for at least 20 minutes. They can be frozen for longer. Dip balls in melted coating (see note); I do this by using a fork and tapping the fork on the bowl of my candy coating to remove some of the extra coating. If you used the toothpick option dip balls and then gently remove the toothpick and fill in the hole with melted candy coating. Place in shallow waxed paper-lined pan, allowing excess coating to pool at bottom of each ball.
Chill balls until coating is set.
Decorate with remaining ingredients as shown in photo. You can use the candy coating to adhere the hat to the head. Place in the fridge immediately to set up the decorations.
Recipe Notes.
I have used almond bark before to dip these but found that the candy wafers work better. Sometimes when you dip the balls the Oreos can leave some crumbs in the coating but the wafers tend to do this way less.
I like to divide my coating into half or fourths so that if for some reason dark oreo bits get in one bowl you have others as back up. You can even dip them twice. Once in a layer and if it has oreo bits, oh well. The second time dip them in a fresh melting coating bowl and then there are no crumbs to worry about. I only had to dip these once but in the past I've had oreo bits sneak in my white coating.
100 of my favorite recipes! This is the family-friendly cookbook for anyone looking to plan quick-and-easy meals and wants a way to bring people together, feasting on food which can only be described as scrumptious.
Success! Now check your email to confirm your subscription.
This site uses Akismet to reduce spam. Learn how your comment data is processed .
Reply.
Reply.
Mine didn’t come out looking like yours. I made a half-batch of these, using generic vanilla (yellow colored) cookies, 1/2 package, and a half block (4 oz) of Neufchetel Cheese, the 1/3 less fat cream cheese. I also put a teaspoon of peppermint flavoring in there. I didn’t seem to get a nice layer of chocolate, so I drizzled additional chocolate over the top. It hardened before it could run down the sides, so it looks like they have hair. I colored some of them with colored frosting to make it look more like hair. Mine are HILARIOUS looking. I’m sure they will be well received.
Reply.
How long do these last? I’d like to make a couple of days in advance of a party. TIA. .
Reply.
Reply.
Yes, it just doesn’t melt as well. I would add oil or butter to thin out the white chocolate.
Reply.
Reply.
I going to try this with a little vanilla pudding to hold them together, or cool whip or both lol. My boys wont do cream cheese either.
Reply.
I'm Christy Denney, and I eat everything. I'm a mom of five, wife, and cookbook author from Florida now living in Utah. I can't be left alone with a warm cinnamon roll or chocolate chip cookie.
Success! Now check your email to confirm your subscription.

**2.** <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

We have no data for this page, because it isn't accessible for our crawler.

**3.** <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

2-1/2 dozen.
Get the kids involved with making these adorable snowman Oreo balls. They can help roll, dip and decorate! A small box of these cuties makes a delicious food gift during the holidays. —Carla Giorgio, New York City, New York.
Coffee Bean Bark.
Every editorial product is independently selected, though we may be compensated or receive an affiliate commission if you buy something through our links. Ratings and prices are accurate and items are in stock as of time of publication.
1 package (8 ounces) cream cheese, softened.
Directions.
Pulse cookies in a food processor until fine crumbs form. Add cream cheese; pulse just until blended. Refrigerate, covered, until firm enough to shape.
Shape mixture into 1-in. balls; place on waxed paper-lined baking sheets . Freeze, covered, several hours or overnight.
Dip balls in melted chips; allow excess to drip off. Return to pans. Disassemble Oreo cookie sandwiches. Remove and discard filling or save for another use. Top dipped ball with a cookie and attach 1 Rolo candy to the top of each miniature Oreo with melted white baking chips to make a hat. Let stand until set. Make snowman face with sprinkles. Store in covered containers in the refrigerator.
Nutrition Facts.
1 snowman: 195 calories, 11g fat (5g saturated fat), 10mg cholesterol, 134mg sodium, 24g carbohydrate (18g sugars, 1g fiber), 2g protein.

**4.** <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

Mix cream cheese and cookie crumbs until blended.
Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Decorate with remaining ingredients to resemble snowmen.
Recipe Tips.
How to Easily Dip Cookie BallsTo easily coat cookie balls with the melted chocolate, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl. Place balls in prepared pan; let stand until chocolate coating is firm.
NoteIf any melted chocolate remains after all balls are coated, store in tightly covered container at room temperature until ready to use for another use.
VariationsTry our other Holiday OREO Cookie Balls. Substitute semi-sweet baking chocolate or milk chocolate for the white chocolate. Or, tint white chocolate with red food coloring before using to coat cookie balls. Drizzle with additional melted chocolate or icing as shown in photo.
We are using cookies in order to facilitate your navigation. By continuing to navigate on this website or clicking on the close button you accept our policy regarding the usage of cookies. Read our Privacy Policy to learn more.

**5.** <https://www.iheartnaptime.net/snowman-oreo-balls/>

Email.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Decorated Mini Oreo Snowman.
These irresistible mini desserts will not only be devoured in seconds, but you’ll have such a blast making them too! They’re the perfect treat for your kids to help out with in the kitchen this holiday season. Let them decorate the snowmen faces and be sure to take pictures of the hilarious results! Perhaps a friendly Oreo snowman decorating competition is in order?!
Even if your little ones are not into helping out in the kitchen, you better believe they’ll be right there to lick the bowl. The melted chocolate coating on that indulgent bite of oreo and cream cheese is a winning combination. They are always a welcome addition to any dessert table.
Make extra and save some for later or package them up nicely and give a few of them as gifts to your friends and neighbors. They are also great for contributing to Christmas bake sales at school or even packing them in your kids’ lunches as a nut-free treat.
Start with the base oreo ball recipe , then add on the decorations later!
Prep. Prepare a baking sheet with parchment paper and crush the regular Oreos in a blender, food processor, or Ziploc bag and rolling pin. No need to take out the cream in the middle, it helps with consistency.
Mix. In a large bowl, mix the Oreo crumbs and cream cheese using a hand mixer or have some fun and use your hands! Mix well.
Scoop. Using a small cookie or ice cream scoop, scoop out the dough and roll into a ball with your hands. Place individual balls onto the prepared baking sheet.
Freeze. Freeze until slightly firm. You don’t want them too cold otherwise it will help the melted chocolate to harden even faster. You don’t want that while you’re trying to coat the balls as quickly as you can!
Dip. Melt the white chocolate and stir until smooth. This can be done with a double broiler or even easier in the microwave at 20-second intervals. Use a fork to dip the balls into the melted chocolate and tap the edge of the bowl to get a smooth finish and allow any excess chocolate to fall. Use a toothpick to help slide the ball onto the pan and let it harden.
Decorations.
Eating these Oreo balls is only half the fun. Getting creative is the other half! This recipe gives you a basic guide on how to make them but of course, you can play around and use your imagination as much as you’d like!
Eyes. Take a clean toothpick and poke a small hole in the corner of a sandwich bag. Put a small amount of black icing in the bag. Pipe 2 small dots for the snowman’s eyes and 5 small dots for the mouth.
Nose. Take 1 orange sprinkle and dip the end of it into the melted white chocolate and hold in place until it dries. You can also use orange icing and follow the same steps as above.
Hat (version 1). Put a small amount of melted white chocolate on the bottom side of a mini Oreo. Place it on top of the snowman head in any position you’d like, tilted or otherwise. Hold it until it’s secured.
Hat (version 2). Melt a small amount of dark chocolate. Cut the tip off the peak of a Hershey’s kiss. Dip it into the melted chocolate tip side down and place it on top of the flat side of an unmelted chocolate wafer. Hold it in place until the two pieces of chocolate have come together. Place a small amount of white melted chocolate on the bottom of the top hat, using a toothpick. Place it on the snowman’s head and keep in place until secure.
Tips for Success.
Speed. For best results, have all your decorating accessories out and ready so that you can decorate FAST!
Keep it melted. Having the chocolate in a melted state the entire time you are coating the oreo balls is important. It helps keep the color of the snowmen consistent and it will help the Oreo ball slide off onto the parchment paper without issues. If you find the chocolate is starting to set, reheat in the microwave for approximately 20 seconds.
Best icing. If possible, avoid using cookie icing as it is way too liquidy to hold form. The gel icing also doesn’t really stick to the hardened chocolate to make the eyes and nose.
Supersize it. A party size package of Oreos has 63 Oreos in it. A family size package of Oreos has 45 Oreos in it. Either will work, but also good to note you’ll have some leftover cookies to eat!
Switch it up. If you’re up to trying something different, have fun with different Oreo flavors. The peppermint or golden Oreos will work just as well.
Storing & Freezing.
These snowman Oreo balls will keep in the fridge for up to 1 week in an airtight container or in the freezer for up to 2 months. .
Halloween Oreo Balls.
5 from 3 votes.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Line a baking sheet with parchment paper. Then crush the oreos (with filling) in a blender or food processor. .
Mix together the oreo crumbs and cream cheese with a hand mixer. If it isn’t coming together, get your hands in there and mix it up.
Use a small cookie scoop to scoop out the dough. Then roll into a ball with your hands and place onto the pan. Freeze for 10-15 minutes or until slightly firm. You don't want them too cold.
Melt the white chocolate and stir until smooth. Then use a fork to dip the oreo balls into the chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball onto the pan. Allow to harden.
Decorate:.
For the eyes, poke a small hole in the corner of a sandwich bag using a clean toothpick. Put a small amount of black decorator icing in the bag. Pipe 2 small dots for the snowman’s eyes. Pipe 5 small dots for the snowman’s mouth. .
For the nose, dip the very end of an orange sprinkle in the melted white chocolate and hold it in place, about 20 seconds. You can also do this step using orange decorator icing and a sandwich bag to pipe it. .
For the hat, put a small amount of melted white chocolate on the bottom side of a mini oreo. Place it on top of the snowman’s head and hold it in place for about 20 seconds, until it is secured.
Notes.
Top hat version: To make the top hat, melt a small amount of dark chocolate. Cut the peak off a Hershey’s kiss. Dip it, tip side down, into the melted dark chocolate. Place it on top of the flat side of an unmelted dark chocolate wafer. Hold it in place until the two pieces are connected. Using a toothpick, put a small amount of melted white chocolate on the bottom of the top hat. Place it on top of the snowman’s head and hold in place, about 20 seconds, until secured.
Oreos: You’ll need about 1 package of oreos for this recipe. You don’t have to remove the filling, however I like to remove the filling from about 15 or so to make them less rich. .
Storage: For best results, store these oreo balls in an air tight container in the refrigerator up to 1 week or in the freezer up to 2 months. .
Nutrition.
Calories: 101kcal | Carbohydrates: 11g | Protein: 1g | Fat: 6g | Saturated Fat: 3g | Cholesterol: 7mg | Sodium: 73mg | Potassium: 47mg | Fiber: 1g | Sugar: 8g | Vitamin A: 78IU | Vitamin C: 1mg | Calcium: 19mg | Iron: 1mg.
Author: Jamielyn Nye.
November 16, 2020.
These are so adorable! They are so easy to make and such a fun treat. My daughter thinks this is the recipe project ever!
HI! I’m Jamielyn Nye. Cookbook author, Mom of 4 and cookie fan. On my food blog you’ll find easy and delicious recipes. Learn more….

**6.** <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

Home » Recipes » Cookies.
Jump to Recipe.
Easy Snowman OREO Cookie Balls are made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen for an adorable holiday treat!
Make these Easy Snowman OREO Cookie Balls for the holiday party this year! So cute and super simple to make. They're no-bake, so you don't even have to turn on your oven.
How to Make Easy Snowman OREO Cookie Balls.
OREO cookie balls are so quick and easy to make. All you do is crush the OREO cookies and add cream cheese, roll into balls, refrigerate and dip into melted chocolate. You can use any flavor you like. I chose the mint OREO cookies for my Easy Snowman OREO Cookie Balls. Then dipped them in white chocolate.
Let Your Snowmen Chill in the Freezer.
I made two different sizes for the cookie balls. I made larger ones for the bottom of the snowman, then a smaller one for the head. After you shape them into balls, stick them in the refrigerator for 30 minutes or in the freezer for 10 minutes (if you're in a hurry). Once chilled, dip them in melted chocolate and place on a parchment lined sheet pan. Place them back in the refrigerator to set for about 20 minutes.
Decorating Your Snowman Cookie Balls.
Use more melted chocolate to "glue" on the decorations and also to stick the top cookie ball to the bottom cookie ball. I used a mini chocolate peanut butter cup for the hat, an orange candy for the nose and red fondant for the scarf. Black icing for the eyes, mouth and buttons.
Great Project for the Kids.
Aren't they so cute?! This is a great project for the kids or teens! My daughter enjoyed creating different expressions on the snowman's face, so one looked happy, while another looked mad or scared or a little sad that he would be eaten soon! Ha ha! You could also do different colored scarves for your snowman!
Want even more? Stay in touch on Facebook , Pinterest , Twitter , and Instagram for all my latest updates. If you make this recipe, share a photo on social media tagging @momlovesbaking and using the hashtag #momlovesbaking.
No-Bake holiday treats made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen!
Mix cream cheese and cookie crumbs until blended.
Shape into 20 (1 ½-inch) balls and 20 (¾-inch) balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
For the snowmen.
Place larger ball on bottom, then place smaller ball on top (using some melted chocolate to make it stick). Wrap a piece of red fondant around the middle. Add a dot of melted chocolate and orange candy for nose. Attach peanut butter cup with melted chocolate and pipe the eyes, mouth and buttons with black icing.
Note: I poured the melted chocolate into a plastic sandwich bag, then cut a tiny corner to pipe the snowman eyes, mouth and buttons.
Nutrition.
Calories: 329kcal | Carbohydrates: 40g | Protein: 4g | Fat: 18g | Saturated Fat: 9g | Cholesterol: 18mg | Sodium: 195mg | Potassium: 156mg | Fiber: 1g | Sugar: 29g | Vitamin A: 163IU | Vitamin C: 1mg | Calcium: 67mg | Iron: 2mg.
Here's another easy Christmas treat - Holiday OREO Cookie Pops.
If you liked this post, please share on social media. Pin it (use the image below) or Tweet it or share on Facebook. Tag your photos #momlovesbaking and enjoy!
Primary Sidebar.
Hi, I’m Lise! Welcome to Mom Loves Baking where I’ve been sharing recipes I love since 2013. I hope you love them too!

**7.** <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

55+ Easy Dinner Recipes for Busy Weeknights.
Everybody understands the stuggle of getting dinner on the table after a long day. If you're looking for a simple recipe to simplify your weeknight, you've come to the right place--easy dinners are our specialty. For an easy supper that you can depend on, we picked out some of our tried-and-true favorites that have gotten us through even the busiest of days. Whether you're cooking for yourself or for a family, these easy dinners are sure to leave everyone satisfied and stress-free. Read More.
65 Super Easy Finger Foods to Make for Any Party.
From chips and dip to one-bite apps, finger foods are the perfect way to kick off a party. No forks or spoons required, just easy-to-pick-up party foods, so you can clean up in no time. Read More.
Step 2.
Place remaining cookies on waxed paper-lined rimmed baking sheet. Dip balls in chocolate; place on cookies. Tap cookies on tray 3 to 4 times, allowing excess chocolate to pool onto cookies. Decorate with gels.
Step 3.
Back to Melting Snowmen OREO Cookie Balls.
MyRecipes.com is part of the Allrecipes Food Group. © Copyright 2022 Meredith Corporation. MyRecipes is a registered trademark of Meredith Corporation All Rights Reserved. MyRecipes may receive compensation for some links to products and services on this website. Offers may be subject to change without notice. Privacy Policythis link opens in a new tab Terms of Servicethis link opens in a new tab Ad Choicesthis link opens in a new tab California Do Not Sellthis link opens a modal window Web Accessibilitythis link opens in a new tab.

**8.** <https://apumpkinandaprincess.com/snowman-oreo-balls/>

Jump to Recipe.
87 shares.
Oreo balls are fun and festive to make for holiday gatherings. These snowman Oreo balls are made with only a handful of ingredients and are perfect for a Christmas party. This simple, no-bake treat is dipped in white chocolate, decorated with black icing, orange carrot sprinkles, and a mini Oreo cookie for a top hat.
My kids love making holiday Oreo balls . Years ago, we made melting snowmen Oreo truffles, and they were a big hit. This tasty Christmas dessert recipe is as easy as it gets. The base recipe is made with crushed Oreo cookies and cream cheese. Then you can shape the mixture into balls or holiday shapes to decorate.
If you’re looking for a fun activity to try with kids this holiday season, then look no further than these adorable snowman treats. You can use colorful sprinkles for the face, icing, and candy or mini Oreo cookies for the hat. The kids will have a blast decorating their snowmen and, of course, eating their tasty creations.
Ingredient ts to make snowman Oreo truffles.
Oreo cookies – classic or gluten-free Oreos work best in this recipe.
Cream cheese – this ingredient is what makes the recipe so simple. It helps bind the cookie crumbs together to create an easy truffle dessert.
White chocolate – vanilla candy melting wafers work best in this recipe. White chocolate chips can be used but may require a small amount of coconut oil to help with the consistency.
Black icing – any black icing from the baking aisle will do. An edible black marker will also work.
Mini Oreo cookies – the top hat is a bite-size oreo cookie placed on top, slightly to one side. Rolo candies and mini Reese’s cups can also be used.
Orange sprinkles or icing – this time of year, you may be able to find small orange carrot-shaped sprinkle decorations. Another option is to use orange icing or edible markers.
Here is a quick video tutorial on how to make the base recipe. For more tips & tricks, check out our 3-ingredient OREO Ball recipe post.
Scoop into 1-inch balls and refrigerate until firm. Use a COOKIE SCOOP to make 1-inch oreo balls.
Dip in melted chocolate, then decorate with sprinkles and a mini Oreo cookie for the hat. Add black icing for the eyes and mouth after the chocolate has set.
To create a melting snowman effect, allow some white chocolate to pool underneath the Oreo ball. Instead of shaking off the excess when dipping in white chocolate, place it on a parchment-covered baking sheet and let the chocolate settle on the bottom.
How to decorate snowman truffles.
For the top hat, use mini Oreo cookies, Rolo candy, or mini Reese’s cups.
Black sprinkles or icing works best for the snowman’s mouth. The eyes can also be decorated with black sprinkles or icing. Another great idea is to use blue or green sprinkles for the eyes.
The carrot sprinkles might be tricky to find, but you can use orange icing instead. The carrot sprinkles are from Wilton and came in a pack with black sprinkles for the buttons.
Keep the oreo balls refrigerated until ready to serve. The texture is best when chilled and will quickly soften the longer they sit out.
Crystal.
Crush Oreo cookies in a food processor into fine crumbs.
Mix in cream cheese until well combined. Refrigerate for 10-15 minutes.
Scoop into 1-inch balls and place on a parchment-lined baking sheet. Refrigerate for 10 minutes or until firm.
Melt vanilla wafers according to package directions. Dip oreo ball into melted chocolate and shake off excess before placing on the parchment-lined baking sheet.
Immediately press mini oreo cookie on top for the hat and a carrot sprinkle for the nose. If using black sprinkles for the eyes, add them while the chocolate is still melted. Refrigerate for 5-10 minutes.
Once the chocolate is set, decorate the mouth (and eyes if not using sprinkles) with black icing.
Refrigerate until ready to serve. Store in the refrigerator for up to 5 days. Wrap in an airtight freezer-friendly container to freeze for up to 2 months.
Welcome, I'm Crystal!
Hello and welcome! I’m Crystal, a mom of 3 from sunny California. I enjoy sharing family favorite recipes, holiday ideas, and quick craft projects you can make in minutes.
A Pumpkin & A Princess.
A Pumpkin & A Princess is a creative lifestyle brand focused on sharing delicious recipes, holiday ideas, handmade gifts, and easy craft projects.
Contact Me.

**9.** <https://tipbuzz.com/snowman-oreo-balls/>

This post may contain affiliate links. Please read the disclosure policy .
These adorable Snowman Oreo Balls have soft oreo cheesecake on the inside with a white snowman decoration on the outside. This easy no-bake recipe is perfect for the holiday season!
Recipe Video – Snowman Oreo Balls:.
These Snowman Oreo Balls are quickly becoming a holiday favorite that we make year after year. Each one is an Oreo snowman that’s almost too cut to eat!
To make them, we used our Oreo Truffles recipe as the base, using candy melts on the outside instead of white chocolate to create the snowman appearance.
Instructions .
Line a large baking sheet with parchment or wax paper.
Pulverize large Oreo cookies in a food processor or blender.
In a medium bowl, mix with cream cheese until blended.
Shape into 36 one-inch balls, and place onto baking sheet. Place in the refrigerator to chill for one hour.
Place candy melts into microwavable bowl and microwave in 30 second intervals until melted.
Dip the oreo balls one-by-one into the melted candy melts to cover. Place back onto the baking sheet.
Did you make this recipe? Leave a comment below!
© TIPBUZZ. Images and text on this website are copyright protected. Please do not post or republish without permission. If you want to republish this recipe, please link back to this post. This post may contain affiliate links. Read the disclosure policy here .

**10.** <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

My Favorites.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
My kiddo’s most favorite thing that I make are truffles…and by truffles I mean Oreo Cookie Balls.
So he has been begging me for so long to make more Oreo Truffles. .
My one complaint about making truffles, is trying to make them look perfect. So the two of us came up with an idea to make them where they could look a little messy and “melty” and have it all be part of the master plan.
Enter the Melted Snowman.
When I make truffles, I always seem to get the little pool of chocolate around the base, where it drips off…so we decided to take that up a notch!
We loved making these together…so fun!
How to Make The Best Holiday Cookies.
Just crush your OREO cookies in a zip-top bag and pour the crumbs into a large mixing bowl.
Prepare to get your hands messy!
Chill the balls for a bit before dipping them.
When you’re ready get your melting candy ready. I dropped about a tablespoon size onto parchment paper and created a little pool. The I dipped the OREO ball in and tapped off the excess, placing the ball right on top of the “candy pool”….
We immediately used mini chocolate chips to create a face and a mini orange candy to make a nose….
You could place the hat on top of the Snowman’s head or even next to him. We did some of both.
He took things very seriously.
When you’re done you will have the cutest little melted snowman! I used some bakers twine around his neck like a scarf!
We just love this Melting Snowman OREO Cookie Ball Recipe! It’s such a fun way to be creative and get the kids involved int he process.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
1 pkg. (8 oz.) brick cream cheese, softened.
36 OREO Cookies, finely crushed (about 3 cups).
Instructions.
MIX cream cheese and cookie crumbs until blended.
SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
Cholesterol: 13.8 mg.
Keywords: oreo cookies recipe, oreo cookie balls, christmas cookie recipe, the best christmas cookie recipe, easy christmas cookie recipe, holiday cookie recipe, oreo truffles recipe, oreo truffles.
\*\*I partnered with OREO on this recipe. I was compensated for my ideas on this post, but all opinions are 100% mine and my kiddos!
Older Comments.
Get your butter up to room temperature, because we have some cookies to bake! I started this site to justify my love for sweet treats, but realized my family actually needed real food too! So if you're looking for a great chocolate chip cookie recipe alongside an easy dinner idea, you're in the right place!
Tips For Baking Success.
Get 5 Baking Secrets That Will Change Your Life!
Recipes You’ll Love.
This site participates in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means to earn a small fee by linking to Amazon.com and affiliated sites.

**how to make snowman oreo balls**

**1.** <https://www.the-girl-who-ate-everything.com/christmas-parties/>

Success! Now check your email to confirm your subscription.
Jump to Recipe Print Recipe.
Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they’ll be the first to go. Most people know these as chocolate Oreo Truffles but whatever you call them, these Melted Snowmen Oreos Balls are a Christmas dessert recipe that is always a hit.
Oreo truffles are one of my all time favorite desserts. I can pop about 20 and then start to feel guilty.
I always bring them to parties because people just can’t get enough. Nabisco asked me to make their holiday version of these and these melted snowmen Oreo balls couldn’t get any cuter. .
Start by making your Oreo truffles . Mix the cream cheese and crushed Oreos and form them into balls. Place them in the freezer to get hard. You can do this step way ahead to save time.
Once they’re frozen, dip them in your melted candy coating. In the past I’ve dipped mine in milk chocolate so I didn’t have to mess with getting any of the Oreo in the white coating.
But for these snowman we obviously want to use a white coating like Candiquik or almond bark. Melt it in batches so you don’t leave the trail of Oreos in the coating after a lot of dipping.
Usually with Oreo truffles you have to dip them and then shake off the excess coating to get a nice round ball. The great thing about these is you don’t have to worry about that.
Once you’ve dipped them let the coating pool at the bottom to give you the melting snowman effect. These mini Oreos work perfectly for the snowman’s hat.
You can decorate the faces with frosting or even use sprinkles for the eyes and nose. I used the frosting in the tubes in the baking aisle.
Just make sure after you decorate them, stick them in the fridge so the faces can harden. These take a little time but my kids loved them!
40 mins.
These Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they'll be the first to go.
Ingredients.
1 (8 ounce) package cream cheese, softened.
36 OREO Cookies (regular size), finely crushed.
48 Mini OREO Bite Size Cookies.
Instructions.
Mix cream cheese and cookie crumbs until well blended. I like to crush the Oreos in a food processor and then add the cream cheese and process it together. It can also be done by hand though.
Shape into 48 (1-inch) balls; place in single layer in shallow pan. Some readers have stuck toothpicks in the top before freezing for easier dipping later. Freeze for at least 20 minutes. They can be frozen for longer. Dip balls in melted coating (see note); I do this by using a fork and tapping the fork on the bowl of my candy coating to remove some of the extra coating. If you used the toothpick option dip balls and then gently remove the toothpick and fill in the hole with melted candy coating. Place in shallow waxed paper-lined pan, allowing excess coating to pool at bottom of each ball.
Chill balls until coating is set.
Decorate with remaining ingredients as shown in photo. You can use the candy coating to adhere the hat to the head. Place in the fridge immediately to set up the decorations.
Recipe Notes.
I have used almond bark before to dip these but found that the candy wafers work better. Sometimes when you dip the balls the Oreos can leave some crumbs in the coating but the wafers tend to do this way less.
I like to divide my coating into half or fourths so that if for some reason dark oreo bits get in one bowl you have others as back up. You can even dip them twice. Once in a layer and if it has oreo bits, oh well. The second time dip them in a fresh melting coating bowl and then there are no crumbs to worry about. I only had to dip these once but in the past I've had oreo bits sneak in my white coating.
100 of my favorite recipes! This is the family-friendly cookbook for anyone looking to plan quick-and-easy meals and wants a way to bring people together, feasting on food which can only be described as scrumptious.
Success! Now check your email to confirm your subscription.
This site uses Akismet to reduce spam. Learn how your comment data is processed .
Reply.
Reply.
Mine didn’t come out looking like yours. I made a half-batch of these, using generic vanilla (yellow colored) cookies, 1/2 package, and a half block (4 oz) of Neufchetel Cheese, the 1/3 less fat cream cheese. I also put a teaspoon of peppermint flavoring in there. I didn’t seem to get a nice layer of chocolate, so I drizzled additional chocolate over the top. It hardened before it could run down the sides, so it looks like they have hair. I colored some of them with colored frosting to make it look more like hair. Mine are HILARIOUS looking. I’m sure they will be well received.
Reply.
How long do these last? I’d like to make a couple of days in advance of a party. TIA. .
Reply.
Reply.
Yes, it just doesn’t melt as well. I would add oil or butter to thin out the white chocolate.
Reply.
Reply.
I going to try this with a little vanilla pudding to hold them together, or cool whip or both lol. My boys wont do cream cheese either.
Reply.
I'm Christy Denney, and I eat everything. I'm a mom of five, wife, and cookbook author from Florida now living in Utah. I can't be left alone with a warm cinnamon roll or chocolate chip cookie.
Success! Now check your email to confirm your subscription.

**2.** <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

2-1/2 dozen.
Get the kids involved with making these adorable snowman Oreo balls. They can help roll, dip and decorate! A small box of these cuties makes a delicious food gift during the holidays. —Carla Giorgio, New York City, New York.
Coffee Bean Bark.
Every editorial product is independently selected, though we may be compensated or receive an affiliate commission if you buy something through our links. Ratings and prices are accurate and items are in stock as of time of publication.
1 package (8 ounces) cream cheese, softened.
Directions.
Pulse cookies in a food processor until fine crumbs form. Add cream cheese; pulse just until blended. Refrigerate, covered, until firm enough to shape.
Shape mixture into 1-in. balls; place on waxed paper-lined baking sheets . Freeze, covered, several hours or overnight.
Dip balls in melted chips; allow excess to drip off. Return to pans. Disassemble Oreo cookie sandwiches. Remove and discard filling or save for another use. Top dipped ball with a cookie and attach 1 Rolo candy to the top of each miniature Oreo with melted white baking chips to make a hat. Let stand until set. Make snowman face with sprinkles. Store in covered containers in the refrigerator.
Nutrition Facts.
1 snowman: 195 calories, 11g fat (5g saturated fat), 10mg cholesterol, 134mg sodium, 24g carbohydrate (18g sugars, 1g fiber), 2g protein.

**3.** <https://www.iheartnaptime.net/snowman-oreo-balls/>

Email.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Decorated Mini Oreo Snowman.
These irresistible mini desserts will not only be devoured in seconds, but you’ll have such a blast making them too! They’re the perfect treat for your kids to help out with in the kitchen this holiday season. Let them decorate the snowmen faces and be sure to take pictures of the hilarious results! Perhaps a friendly Oreo snowman decorating competition is in order?!
Even if your little ones are not into helping out in the kitchen, you better believe they’ll be right there to lick the bowl. The melted chocolate coating on that indulgent bite of oreo and cream cheese is a winning combination. They are always a welcome addition to any dessert table.
Make extra and save some for later or package them up nicely and give a few of them as gifts to your friends and neighbors. They are also great for contributing to Christmas bake sales at school or even packing them in your kids’ lunches as a nut-free treat.
Start with the base oreo ball recipe , then add on the decorations later!
Prep. Prepare a baking sheet with parchment paper and crush the regular Oreos in a blender, food processor, or Ziploc bag and rolling pin. No need to take out the cream in the middle, it helps with consistency.
Mix. In a large bowl, mix the Oreo crumbs and cream cheese using a hand mixer or have some fun and use your hands! Mix well.
Scoop. Using a small cookie or ice cream scoop, scoop out the dough and roll into a ball with your hands. Place individual balls onto the prepared baking sheet.
Freeze. Freeze until slightly firm. You don’t want them too cold otherwise it will help the melted chocolate to harden even faster. You don’t want that while you’re trying to coat the balls as quickly as you can!
Dip. Melt the white chocolate and stir until smooth. This can be done with a double broiler or even easier in the microwave at 20-second intervals. Use a fork to dip the balls into the melted chocolate and tap the edge of the bowl to get a smooth finish and allow any excess chocolate to fall. Use a toothpick to help slide the ball onto the pan and let it harden.
Decorations.
Eating these Oreo balls is only half the fun. Getting creative is the other half! This recipe gives you a basic guide on how to make them but of course, you can play around and use your imagination as much as you’d like!
Eyes. Take a clean toothpick and poke a small hole in the corner of a sandwich bag. Put a small amount of black icing in the bag. Pipe 2 small dots for the snowman’s eyes and 5 small dots for the mouth.
Nose. Take 1 orange sprinkle and dip the end of it into the melted white chocolate and hold in place until it dries. You can also use orange icing and follow the same steps as above.
Hat (version 1). Put a small amount of melted white chocolate on the bottom side of a mini Oreo. Place it on top of the snowman head in any position you’d like, tilted or otherwise. Hold it until it’s secured.
Hat (version 2). Melt a small amount of dark chocolate. Cut the tip off the peak of a Hershey’s kiss. Dip it into the melted chocolate tip side down and place it on top of the flat side of an unmelted chocolate wafer. Hold it in place until the two pieces of chocolate have come together. Place a small amount of white melted chocolate on the bottom of the top hat, using a toothpick. Place it on the snowman’s head and keep in place until secure.
Tips for Success.
Speed. For best results, have all your decorating accessories out and ready so that you can decorate FAST!
Keep it melted. Having the chocolate in a melted state the entire time you are coating the oreo balls is important. It helps keep the color of the snowmen consistent and it will help the Oreo ball slide off onto the parchment paper without issues. If you find the chocolate is starting to set, reheat in the microwave for approximately 20 seconds.
Best icing. If possible, avoid using cookie icing as it is way too liquidy to hold form. The gel icing also doesn’t really stick to the hardened chocolate to make the eyes and nose.
Supersize it. A party size package of Oreos has 63 Oreos in it. A family size package of Oreos has 45 Oreos in it. Either will work, but also good to note you’ll have some leftover cookies to eat!
Switch it up. If you’re up to trying something different, have fun with different Oreo flavors. The peppermint or golden Oreos will work just as well.
Storing & Freezing.
These snowman Oreo balls will keep in the fridge for up to 1 week in an airtight container or in the freezer for up to 2 months. .
Halloween Oreo Balls.
5 from 3 votes.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Line a baking sheet with parchment paper. Then crush the oreos (with filling) in a blender or food processor. .
Mix together the oreo crumbs and cream cheese with a hand mixer. If it isn’t coming together, get your hands in there and mix it up.
Use a small cookie scoop to scoop out the dough. Then roll into a ball with your hands and place onto the pan. Freeze for 10-15 minutes or until slightly firm. You don't want them too cold.
Melt the white chocolate and stir until smooth. Then use a fork to dip the oreo balls into the chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball onto the pan. Allow to harden.
Decorate:.
For the eyes, poke a small hole in the corner of a sandwich bag using a clean toothpick. Put a small amount of black decorator icing in the bag. Pipe 2 small dots for the snowman’s eyes. Pipe 5 small dots for the snowman’s mouth. .
For the nose, dip the very end of an orange sprinkle in the melted white chocolate and hold it in place, about 20 seconds. You can also do this step using orange decorator icing and a sandwich bag to pipe it. .
For the hat, put a small amount of melted white chocolate on the bottom side of a mini oreo. Place it on top of the snowman’s head and hold it in place for about 20 seconds, until it is secured.
Notes.
Top hat version: To make the top hat, melt a small amount of dark chocolate. Cut the peak off a Hershey’s kiss. Dip it, tip side down, into the melted dark chocolate. Place it on top of the flat side of an unmelted dark chocolate wafer. Hold it in place until the two pieces are connected. Using a toothpick, put a small amount of melted white chocolate on the bottom of the top hat. Place it on top of the snowman’s head and hold in place, about 20 seconds, until secured.
Oreos: You’ll need about 1 package of oreos for this recipe. You don’t have to remove the filling, however I like to remove the filling from about 15 or so to make them less rich. .
Storage: For best results, store these oreo balls in an air tight container in the refrigerator up to 1 week or in the freezer up to 2 months. .
Nutrition.
Calories: 101kcal | Carbohydrates: 11g | Protein: 1g | Fat: 6g | Saturated Fat: 3g | Cholesterol: 7mg | Sodium: 73mg | Potassium: 47mg | Fiber: 1g | Sugar: 8g | Vitamin A: 78IU | Vitamin C: 1mg | Calcium: 19mg | Iron: 1mg.
Author: Jamielyn Nye.
November 16, 2020.
These are so adorable! They are so easy to make and such a fun treat. My daughter thinks this is the recipe project ever!
HI! I’m Jamielyn Nye. Cookbook author, Mom of 4 and cookie fan. On my food blog you’ll find easy and delicious recipes. Learn more….

**4.** <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

Mix cream cheese and cookie crumbs until blended.
Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Decorate with remaining ingredients to resemble snowmen.
Recipe Tips.
How to Easily Dip Cookie BallsTo easily coat cookie balls with the melted chocolate, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl. Place balls in prepared pan; let stand until chocolate coating is firm.
NoteIf any melted chocolate remains after all balls are coated, store in tightly covered container at room temperature until ready to use for another use.
VariationsTry our other Holiday OREO Cookie Balls. Substitute semi-sweet baking chocolate or milk chocolate for the white chocolate. Or, tint white chocolate with red food coloring before using to coat cookie balls. Drizzle with additional melted chocolate or icing as shown in photo.
We are using cookies in order to facilitate your navigation. By continuing to navigate on this website or clicking on the close button you accept our policy regarding the usage of cookies. Read our Privacy Policy to learn more.

**5.** <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

We have no data for this page, because it isn't accessible for our crawler.

**6.** <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

Home » Recipes » Cookies.
Jump to Recipe.
Easy Snowman OREO Cookie Balls are made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen for an adorable holiday treat!
Make these Easy Snowman OREO Cookie Balls for the holiday party this year! So cute and super simple to make. They're no-bake, so you don't even have to turn on your oven.
How to Make Easy Snowman OREO Cookie Balls.
OREO cookie balls are so quick and easy to make. All you do is crush the OREO cookies and add cream cheese, roll into balls, refrigerate and dip into melted chocolate. You can use any flavor you like. I chose the mint OREO cookies for my Easy Snowman OREO Cookie Balls. Then dipped them in white chocolate.
Let Your Snowmen Chill in the Freezer.
I made two different sizes for the cookie balls. I made larger ones for the bottom of the snowman, then a smaller one for the head. After you shape them into balls, stick them in the refrigerator for 30 minutes or in the freezer for 10 minutes (if you're in a hurry). Once chilled, dip them in melted chocolate and place on a parchment lined sheet pan. Place them back in the refrigerator to set for about 20 minutes.
Decorating Your Snowman Cookie Balls.
Use more melted chocolate to "glue" on the decorations and also to stick the top cookie ball to the bottom cookie ball. I used a mini chocolate peanut butter cup for the hat, an orange candy for the nose and red fondant for the scarf. Black icing for the eyes, mouth and buttons.
Great Project for the Kids.
Aren't they so cute?! This is a great project for the kids or teens! My daughter enjoyed creating different expressions on the snowman's face, so one looked happy, while another looked mad or scared or a little sad that he would be eaten soon! Ha ha! You could also do different colored scarves for your snowman!
Want even more? Stay in touch on Facebook , Pinterest , Twitter , and Instagram for all my latest updates. If you make this recipe, share a photo on social media tagging @momlovesbaking and using the hashtag #momlovesbaking.
No-Bake holiday treats made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen!
Mix cream cheese and cookie crumbs until blended.
Shape into 20 (1 ½-inch) balls and 20 (¾-inch) balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
For the snowmen.
Place larger ball on bottom, then place smaller ball on top (using some melted chocolate to make it stick). Wrap a piece of red fondant around the middle. Add a dot of melted chocolate and orange candy for nose. Attach peanut butter cup with melted chocolate and pipe the eyes, mouth and buttons with black icing.
Note: I poured the melted chocolate into a plastic sandwich bag, then cut a tiny corner to pipe the snowman eyes, mouth and buttons.
Nutrition.
Calories: 329kcal | Carbohydrates: 40g | Protein: 4g | Fat: 18g | Saturated Fat: 9g | Cholesterol: 18mg | Sodium: 195mg | Potassium: 156mg | Fiber: 1g | Sugar: 29g | Vitamin A: 163IU | Vitamin C: 1mg | Calcium: 67mg | Iron: 2mg.
Here's another easy Christmas treat - Holiday OREO Cookie Pops.
If you liked this post, please share on social media. Pin it (use the image below) or Tweet it or share on Facebook. Tag your photos #momlovesbaking and enjoy!
Primary Sidebar.
Hi, I’m Lise! Welcome to Mom Loves Baking where I’ve been sharing recipes I love since 2013. I hope you love them too!

**7.** <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

My Favorites.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
My kiddo’s most favorite thing that I make are truffles…and by truffles I mean Oreo Cookie Balls.
So he has been begging me for so long to make more Oreo Truffles. .
My one complaint about making truffles, is trying to make them look perfect. So the two of us came up with an idea to make them where they could look a little messy and “melty” and have it all be part of the master plan.
Enter the Melted Snowman.
When I make truffles, I always seem to get the little pool of chocolate around the base, where it drips off…so we decided to take that up a notch!
We loved making these together…so fun!
How to Make The Best Holiday Cookies.
Just crush your OREO cookies in a zip-top bag and pour the crumbs into a large mixing bowl.
Prepare to get your hands messy!
Chill the balls for a bit before dipping them.
When you’re ready get your melting candy ready. I dropped about a tablespoon size onto parchment paper and created a little pool. The I dipped the OREO ball in and tapped off the excess, placing the ball right on top of the “candy pool”….
We immediately used mini chocolate chips to create a face and a mini orange candy to make a nose….
You could place the hat on top of the Snowman’s head or even next to him. We did some of both.
He took things very seriously.
When you’re done you will have the cutest little melted snowman! I used some bakers twine around his neck like a scarf!
We just love this Melting Snowman OREO Cookie Ball Recipe! It’s such a fun way to be creative and get the kids involved int he process.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
1 pkg. (8 oz.) brick cream cheese, softened.
36 OREO Cookies, finely crushed (about 3 cups).
Instructions.
MIX cream cheese and cookie crumbs until blended.
SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
Cholesterol: 13.8 mg.
Keywords: oreo cookies recipe, oreo cookie balls, christmas cookie recipe, the best christmas cookie recipe, easy christmas cookie recipe, holiday cookie recipe, oreo truffles recipe, oreo truffles.
\*\*I partnered with OREO on this recipe. I was compensated for my ideas on this post, but all opinions are 100% mine and my kiddos!
Older Comments.
Get your butter up to room temperature, because we have some cookies to bake! I started this site to justify my love for sweet treats, but realized my family actually needed real food too! So if you're looking for a great chocolate chip cookie recipe alongside an easy dinner idea, you're in the right place!
Tips For Baking Success.
Get 5 Baking Secrets That Will Change Your Life!
Recipes You’ll Love.
This site participates in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means to earn a small fee by linking to Amazon.com and affiliated sites.

**8.** <https://apumpkinandaprincess.com/snowman-oreo-balls/>

Jump to Recipe.
87 shares.
Oreo balls are fun and festive to make for holiday gatherings. These snowman Oreo balls are made with only a handful of ingredients and are perfect for a Christmas party. This simple, no-bake treat is dipped in white chocolate, decorated with black icing, orange carrot sprinkles, and a mini Oreo cookie for a top hat.
My kids love making holiday Oreo balls . Years ago, we made melting snowmen Oreo truffles, and they were a big hit. This tasty Christmas dessert recipe is as easy as it gets. The base recipe is made with crushed Oreo cookies and cream cheese. Then you can shape the mixture into balls or holiday shapes to decorate.
If you’re looking for a fun activity to try with kids this holiday season, then look no further than these adorable snowman treats. You can use colorful sprinkles for the face, icing, and candy or mini Oreo cookies for the hat. The kids will have a blast decorating their snowmen and, of course, eating their tasty creations.
Ingredient ts to make snowman Oreo truffles.
Oreo cookies – classic or gluten-free Oreos work best in this recipe.
Cream cheese – this ingredient is what makes the recipe so simple. It helps bind the cookie crumbs together to create an easy truffle dessert.
White chocolate – vanilla candy melting wafers work best in this recipe. White chocolate chips can be used but may require a small amount of coconut oil to help with the consistency.
Black icing – any black icing from the baking aisle will do. An edible black marker will also work.
Mini Oreo cookies – the top hat is a bite-size oreo cookie placed on top, slightly to one side. Rolo candies and mini Reese’s cups can also be used.
Orange sprinkles or icing – this time of year, you may be able to find small orange carrot-shaped sprinkle decorations. Another option is to use orange icing or edible markers.
Here is a quick video tutorial on how to make the base recipe. For more tips & tricks, check out our 3-ingredient OREO Ball recipe post.
Scoop into 1-inch balls and refrigerate until firm. Use a COOKIE SCOOP to make 1-inch oreo balls.
Dip in melted chocolate, then decorate with sprinkles and a mini Oreo cookie for the hat. Add black icing for the eyes and mouth after the chocolate has set.
To create a melting snowman effect, allow some white chocolate to pool underneath the Oreo ball. Instead of shaking off the excess when dipping in white chocolate, place it on a parchment-covered baking sheet and let the chocolate settle on the bottom.
How to decorate snowman truffles.
For the top hat, use mini Oreo cookies, Rolo candy, or mini Reese’s cups.
Black sprinkles or icing works best for the snowman’s mouth. The eyes can also be decorated with black sprinkles or icing. Another great idea is to use blue or green sprinkles for the eyes.
The carrot sprinkles might be tricky to find, but you can use orange icing instead. The carrot sprinkles are from Wilton and came in a pack with black sprinkles for the buttons.
Keep the oreo balls refrigerated until ready to serve. The texture is best when chilled and will quickly soften the longer they sit out.
Crystal.
Crush Oreo cookies in a food processor into fine crumbs.
Mix in cream cheese until well combined. Refrigerate for 10-15 minutes.
Scoop into 1-inch balls and place on a parchment-lined baking sheet. Refrigerate for 10 minutes or until firm.
Melt vanilla wafers according to package directions. Dip oreo ball into melted chocolate and shake off excess before placing on the parchment-lined baking sheet.
Immediately press mini oreo cookie on top for the hat and a carrot sprinkle for the nose. If using black sprinkles for the eyes, add them while the chocolate is still melted. Refrigerate for 5-10 minutes.
Once the chocolate is set, decorate the mouth (and eyes if not using sprinkles) with black icing.
Refrigerate until ready to serve. Store in the refrigerator for up to 5 days. Wrap in an airtight freezer-friendly container to freeze for up to 2 months.
Welcome, I'm Crystal!
Hello and welcome! I’m Crystal, a mom of 3 from sunny California. I enjoy sharing family favorite recipes, holiday ideas, and quick craft projects you can make in minutes.
A Pumpkin & A Princess.
A Pumpkin & A Princess is a creative lifestyle brand focused on sharing delicious recipes, holiday ideas, handmade gifts, and easy craft projects.
Contact Me.

**9.** <https://www.theinspirationedit.com/snowman-oreo-balls-party-treat/>

These Snowman oreo balls are the perfect treat for your next Christmas party. Try this fantastic party food idea today! .
If you’re looking for a show-stopping Christmas party food idea then these super cute oreo snowman cookies are sure to go down a treat. We love Oreo cookies and this super fun truffle recipe is super fun to make and tastes delicious. .
If you want the best oreo truffle snowman in the house, then look no further! Try this Christmas party food tutorial today! You will love it! .
\*I use affiliate links in this post. If you buy anything from my links I will earn a small commission\*.
Ingredients Needed For Your Oreo Truffle Snowman.
18 Oreo cookies.
How To Make Oreo Snowman Cookies Or Truffles.
Start by making your Oreo truffles. Line a pan with wax paper and set aside.
Place your Oreos into a sandwich bag and crush with a rolling pin. You’ll want very small piece in order to facilitate the rolling of the truffles.
Place your crushed Oreos in a bowl and add cream cheese. Mix and then shape into 1.5 inch spheres. Place gently on lined pan and refrigerate for about one hour.
Once the truffles are chilled, remove from refrigerator and melt candy melts. To do so, place candy in a microwave-safe bowl and add coconut oil. Microwave in 30-second intervals until completely melted, mixing in-between each interval.
Dip each truffle in the melted candy and coat evenly. Place back onto lined pan and poke a hole at the top with a toothpick. Refrigerate for 30 min.
While the truffles chill, it’s time to shape and decorate the fondant pieces. Roll 8-10 fondant spheres, about 1 inch in size. Roll another 8-10 fondant spheres, about ½ an inch in size.
On the one inch fondant spheres, draw three buttons with your black marker.
On the smaller spheres, draw 2 eyes.
Add a triangular fondant piece in the middle, with your orange fondant.
Remove truffles from the refrigerator.
Top with snowman’s head.
Start by making your Oreo truffles. Line a pan with wax paper and set aside.
Place your Oreos into a sandwich bag and crush with a rolling pin. You’ll want very small piece in order to facilitate the rolling of the truffles.
Place your crushed Oreos in a bowl and add cream cheese. Mix and then shape into 1.5 inch spheres. Place gently on lined pan and refrigerate for about one hour.
Once the truffles are chilled, remove from refrigerator and melt candy melts. To do so, place candy in a microwave-safe bowl and add coconut oil. Microwave in 30-second intervals until completely melted, mixing in-between each interval.
Dip each truffle in the melted candy and coat evenly. Place back onto lined pan and poke a hole at the top with a toothpick. Refrigerate for 30 min.
While the truffles chill, it’s time to shape and decorate the fondant pieces. Roll 8-10 fondant spheres, about 1 inch in size. Roll another 8-10 fondant spheres, about ½ an inch in size.
On the one inch fondant spheres, draw three buttons with your black marker.
On the smaller spheres, draw 2 eyes.
Add a triangular fondant piece in the middle, with your orange fondant.
Remove truffles from the refrigerator.
Don’t have time to make this recipe now? Pin it to Pinterest so you can save it for later! I appreciate all shares and am grateful for your support!
Angela Milnes is a Qualified Teacher who has specialised in Preschool and Kindergarten teaching. She has studied nutrition for children and has also taught cooking skills to adults. Angela loves to share family meals and easy instant pot recipes here on The Inspiration Edit. Follow her on Pinterest !
Notify me of follow-up comments by email.
Twitter.
Welcome To The Inspiration Edit – Multi Award Winning Family Lifestyle Blog – Brought to you by Angela Milnes…. Check out my story!
Affiliate Program.
theinspirationedit.com is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to amazon.com.
As Seen In.

**10.** <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

55+ Easy Dinner Recipes for Busy Weeknights.
Everybody understands the stuggle of getting dinner on the table after a long day. If you're looking for a simple recipe to simplify your weeknight, you've come to the right place--easy dinners are our specialty. For an easy supper that you can depend on, we picked out some of our tried-and-true favorites that have gotten us through even the busiest of days. Whether you're cooking for yourself or for a family, these easy dinners are sure to leave everyone satisfied and stress-free. Read More.
65 Super Easy Finger Foods to Make for Any Party.
From chips and dip to one-bite apps, finger foods are the perfect way to kick off a party. No forks or spoons required, just easy-to-pick-up party foods, so you can clean up in no time. Read More.
Step 2.
Place remaining cookies on waxed paper-lined rimmed baking sheet. Dip balls in chocolate; place on cookies. Tap cookies on tray 3 to 4 times, allowing excess chocolate to pool onto cookies. Decorate with gels.
Step 3.
Back to Melting Snowmen OREO Cookie Balls.
MyRecipes.com is part of the Allrecipes Food Group. © Copyright 2022 Meredith Corporation. MyRecipes is a registered trademark of Meredith Corporation All Rights Reserved. MyRecipes may receive compensation for some links to products and services on this website. Offers may be subject to change without notice. Privacy Policythis link opens in a new tab Terms of Servicethis link opens in a new tab Ad Choicesthis link opens in a new tab California Do Not Sellthis link opens a modal window Web Accessibilitythis link opens in a new tab.

**melted snowman oreo balls**

**1.** <https://www.the-girl-who-ate-everything.com/christmas-parties/>

Success! Now check your email to confirm your subscription.
Jump to Recipe Print Recipe.
Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they’ll be the first to go. Most people know these as chocolate Oreo Truffles but whatever you call them, these Melted Snowmen Oreos Balls are a Christmas dessert recipe that is always a hit.
Oreo truffles are one of my all time favorite desserts. I can pop about 20 and then start to feel guilty.
I always bring them to parties because people just can’t get enough. Nabisco asked me to make their holiday version of these and these melted snowmen Oreo balls couldn’t get any cuter. .
Start by making your Oreo truffles . Mix the cream cheese and crushed Oreos and form them into balls. Place them in the freezer to get hard. You can do this step way ahead to save time.
Once they’re frozen, dip them in your melted candy coating. In the past I’ve dipped mine in milk chocolate so I didn’t have to mess with getting any of the Oreo in the white coating.
But for these snowman we obviously want to use a white coating like Candiquik or almond bark. Melt it in batches so you don’t leave the trail of Oreos in the coating after a lot of dipping.
Usually with Oreo truffles you have to dip them and then shake off the excess coating to get a nice round ball. The great thing about these is you don’t have to worry about that.
Once you’ve dipped them let the coating pool at the bottom to give you the melting snowman effect. These mini Oreos work perfectly for the snowman’s hat.
You can decorate the faces with frosting or even use sprinkles for the eyes and nose. I used the frosting in the tubes in the baking aisle.
Just make sure after you decorate them, stick them in the fridge so the faces can harden. These take a little time but my kids loved them!
40 mins.
These Melted Snowmen Oreo Balls are festive and a great addition to any holiday party. I guarantee they'll be the first to go.
Ingredients.
1 (8 ounce) package cream cheese, softened.
36 OREO Cookies (regular size), finely crushed.
48 Mini OREO Bite Size Cookies.
Instructions.
Mix cream cheese and cookie crumbs until well blended. I like to crush the Oreos in a food processor and then add the cream cheese and process it together. It can also be done by hand though.
Shape into 48 (1-inch) balls; place in single layer in shallow pan. Some readers have stuck toothpicks in the top before freezing for easier dipping later. Freeze for at least 20 minutes. They can be frozen for longer. Dip balls in melted coating (see note); I do this by using a fork and tapping the fork on the bowl of my candy coating to remove some of the extra coating. If you used the toothpick option dip balls and then gently remove the toothpick and fill in the hole with melted candy coating. Place in shallow waxed paper-lined pan, allowing excess coating to pool at bottom of each ball.
Chill balls until coating is set.
Decorate with remaining ingredients as shown in photo. You can use the candy coating to adhere the hat to the head. Place in the fridge immediately to set up the decorations.
Recipe Notes.
I have used almond bark before to dip these but found that the candy wafers work better. Sometimes when you dip the balls the Oreos can leave some crumbs in the coating but the wafers tend to do this way less.
I like to divide my coating into half or fourths so that if for some reason dark oreo bits get in one bowl you have others as back up. You can even dip them twice. Once in a layer and if it has oreo bits, oh well. The second time dip them in a fresh melting coating bowl and then there are no crumbs to worry about. I only had to dip these once but in the past I've had oreo bits sneak in my white coating.
100 of my favorite recipes! This is the family-friendly cookbook for anyone looking to plan quick-and-easy meals and wants a way to bring people together, feasting on food which can only be described as scrumptious.
Success! Now check your email to confirm your subscription.
This site uses Akismet to reduce spam. Learn how your comment data is processed .
Reply.
Reply.
Mine didn’t come out looking like yours. I made a half-batch of these, using generic vanilla (yellow colored) cookies, 1/2 package, and a half block (4 oz) of Neufchetel Cheese, the 1/3 less fat cream cheese. I also put a teaspoon of peppermint flavoring in there. I didn’t seem to get a nice layer of chocolate, so I drizzled additional chocolate over the top. It hardened before it could run down the sides, so it looks like they have hair. I colored some of them with colored frosting to make it look more like hair. Mine are HILARIOUS looking. I’m sure they will be well received.
Reply.
How long do these last? I’d like to make a couple of days in advance of a party. TIA. .
Reply.
Reply.
Yes, it just doesn’t melt as well. I would add oil or butter to thin out the white chocolate.
Reply.
Reply.
I going to try this with a little vanilla pudding to hold them together, or cool whip or both lol. My boys wont do cream cheese either.
Reply.
I'm Christy Denney, and I eat everything. I'm a mom of five, wife, and cookbook author from Florida now living in Utah. I can't be left alone with a warm cinnamon roll or chocolate chip cookie.
Success! Now check your email to confirm your subscription.

**2.** <https://www.oreo.com/recipe/oreo-snowman-cookie-balls>

We have no data for this page, because it isn't accessible for our crawler.

**3.** <https://www.iheartnaptime.net/snowman-oreo-balls/>

Email.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Decorated Mini Oreo Snowman.
These irresistible mini desserts will not only be devoured in seconds, but you’ll have such a blast making them too! They’re the perfect treat for your kids to help out with in the kitchen this holiday season. Let them decorate the snowmen faces and be sure to take pictures of the hilarious results! Perhaps a friendly Oreo snowman decorating competition is in order?!
Even if your little ones are not into helping out in the kitchen, you better believe they’ll be right there to lick the bowl. The melted chocolate coating on that indulgent bite of oreo and cream cheese is a winning combination. They are always a welcome addition to any dessert table.
Make extra and save some for later or package them up nicely and give a few of them as gifts to your friends and neighbors. They are also great for contributing to Christmas bake sales at school or even packing them in your kids’ lunches as a nut-free treat.
Start with the base oreo ball recipe , then add on the decorations later!
Prep. Prepare a baking sheet with parchment paper and crush the regular Oreos in a blender, food processor, or Ziploc bag and rolling pin. No need to take out the cream in the middle, it helps with consistency.
Mix. In a large bowl, mix the Oreo crumbs and cream cheese using a hand mixer or have some fun and use your hands! Mix well.
Scoop. Using a small cookie or ice cream scoop, scoop out the dough and roll into a ball with your hands. Place individual balls onto the prepared baking sheet.
Freeze. Freeze until slightly firm. You don’t want them too cold otherwise it will help the melted chocolate to harden even faster. You don’t want that while you’re trying to coat the balls as quickly as you can!
Dip. Melt the white chocolate and stir until smooth. This can be done with a double broiler or even easier in the microwave at 20-second intervals. Use a fork to dip the balls into the melted chocolate and tap the edge of the bowl to get a smooth finish and allow any excess chocolate to fall. Use a toothpick to help slide the ball onto the pan and let it harden.
Decorations.
Eating these Oreo balls is only half the fun. Getting creative is the other half! This recipe gives you a basic guide on how to make them but of course, you can play around and use your imagination as much as you’d like!
Eyes. Take a clean toothpick and poke a small hole in the corner of a sandwich bag. Put a small amount of black icing in the bag. Pipe 2 small dots for the snowman’s eyes and 5 small dots for the mouth.
Nose. Take 1 orange sprinkle and dip the end of it into the melted white chocolate and hold in place until it dries. You can also use orange icing and follow the same steps as above.
Hat (version 1). Put a small amount of melted white chocolate on the bottom side of a mini Oreo. Place it on top of the snowman head in any position you’d like, tilted or otherwise. Hold it until it’s secured.
Hat (version 2). Melt a small amount of dark chocolate. Cut the tip off the peak of a Hershey’s kiss. Dip it into the melted chocolate tip side down and place it on top of the flat side of an unmelted chocolate wafer. Hold it in place until the two pieces of chocolate have come together. Place a small amount of white melted chocolate on the bottom of the top hat, using a toothpick. Place it on the snowman’s head and keep in place until secure.
Tips for Success.
Speed. For best results, have all your decorating accessories out and ready so that you can decorate FAST!
Keep it melted. Having the chocolate in a melted state the entire time you are coating the oreo balls is important. It helps keep the color of the snowmen consistent and it will help the Oreo ball slide off onto the parchment paper without issues. If you find the chocolate is starting to set, reheat in the microwave for approximately 20 seconds.
Best icing. If possible, avoid using cookie icing as it is way too liquidy to hold form. The gel icing also doesn’t really stick to the hardened chocolate to make the eyes and nose.
Supersize it. A party size package of Oreos has 63 Oreos in it. A family size package of Oreos has 45 Oreos in it. Either will work, but also good to note you’ll have some leftover cookies to eat!
Switch it up. If you’re up to trying something different, have fun with different Oreo flavors. The peppermint or golden Oreos will work just as well.
Storing & Freezing.
These snowman Oreo balls will keep in the fridge for up to 1 week in an airtight container or in the freezer for up to 2 months. .
Halloween Oreo Balls.
5 from 3 votes.
Adorable snowman Oreo balls are a fun, festive, and delicious DIY activity for the kids! Made with Oreo cookies, cream cheese and melted chocolate, these super easy snowmen are always a hit!
Line a baking sheet with parchment paper. Then crush the oreos (with filling) in a blender or food processor. .
Mix together the oreo crumbs and cream cheese with a hand mixer. If it isn’t coming together, get your hands in there and mix it up.
Use a small cookie scoop to scoop out the dough. Then roll into a ball with your hands and place onto the pan. Freeze for 10-15 minutes or until slightly firm. You don't want them too cold.
Melt the white chocolate and stir until smooth. Then use a fork to dip the oreo balls into the chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball onto the pan. Allow to harden.
Decorate:.
For the eyes, poke a small hole in the corner of a sandwich bag using a clean toothpick. Put a small amount of black decorator icing in the bag. Pipe 2 small dots for the snowman’s eyes. Pipe 5 small dots for the snowman’s mouth. .
For the nose, dip the very end of an orange sprinkle in the melted white chocolate and hold it in place, about 20 seconds. You can also do this step using orange decorator icing and a sandwich bag to pipe it. .
For the hat, put a small amount of melted white chocolate on the bottom side of a mini oreo. Place it on top of the snowman’s head and hold it in place for about 20 seconds, until it is secured.
Notes.
Top hat version: To make the top hat, melt a small amount of dark chocolate. Cut the peak off a Hershey’s kiss. Dip it, tip side down, into the melted dark chocolate. Place it on top of the flat side of an unmelted dark chocolate wafer. Hold it in place until the two pieces are connected. Using a toothpick, put a small amount of melted white chocolate on the bottom of the top hat. Place it on top of the snowman’s head and hold in place, about 20 seconds, until secured.
Oreos: You’ll need about 1 package of oreos for this recipe. You don’t have to remove the filling, however I like to remove the filling from about 15 or so to make them less rich. .
Storage: For best results, store these oreo balls in an air tight container in the refrigerator up to 1 week or in the freezer up to 2 months. .
Nutrition.
Calories: 101kcal | Carbohydrates: 11g | Protein: 1g | Fat: 6g | Saturated Fat: 3g | Cholesterol: 7mg | Sodium: 73mg | Potassium: 47mg | Fiber: 1g | Sugar: 8g | Vitamin A: 78IU | Vitamin C: 1mg | Calcium: 19mg | Iron: 1mg.
Author: Jamielyn Nye.
November 16, 2020.
These are so adorable! They are so easy to make and such a fun treat. My daughter thinks this is the recipe project ever!
HI! I’m Jamielyn Nye. Cookbook author, Mom of 4 and cookie fan. On my food blog you’ll find easy and delicious recipes. Learn more….

**4.** <https://www.snackworks.com/recipe/snowmans-oreo-cookie-balls-124149.aspx>

Mix cream cheese and cookie crumbs until blended.
Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Decorate with remaining ingredients to resemble snowmen.
Recipe Tips.
How to Easily Dip Cookie BallsTo easily coat cookie balls with the melted chocolate, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl. Place balls in prepared pan; let stand until chocolate coating is firm.
NoteIf any melted chocolate remains after all balls are coated, store in tightly covered container at room temperature until ready to use for another use.
VariationsTry our other Holiday OREO Cookie Balls. Substitute semi-sweet baking chocolate or milk chocolate for the white chocolate. Or, tint white chocolate with red food coloring before using to coat cookie balls. Drizzle with additional melted chocolate or icing as shown in photo.
We are using cookies in order to facilitate your navigation. By continuing to navigate on this website or clicking on the close button you accept our policy regarding the usage of cookies. Read our Privacy Policy to learn more.

**5.** <https://www.tasteofhome.com/recipes/snowman-oreo-balls/>

2-1/2 dozen.
Get the kids involved with making these adorable snowman Oreo balls. They can help roll, dip and decorate! A small box of these cuties makes a delicious food gift during the holidays. —Carla Giorgio, New York City, New York.
Coffee Bean Bark.
Every editorial product is independently selected, though we may be compensated or receive an affiliate commission if you buy something through our links. Ratings and prices are accurate and items are in stock as of time of publication.
1 package (8 ounces) cream cheese, softened.
Directions.
Pulse cookies in a food processor until fine crumbs form. Add cream cheese; pulse just until blended. Refrigerate, covered, until firm enough to shape.
Shape mixture into 1-in. balls; place on waxed paper-lined baking sheets . Freeze, covered, several hours or overnight.
Dip balls in melted chips; allow excess to drip off. Return to pans. Disassemble Oreo cookie sandwiches. Remove and discard filling or save for another use. Top dipped ball with a cookie and attach 1 Rolo candy to the top of each miniature Oreo with melted white baking chips to make a hat. Let stand until set. Make snowman face with sprinkles. Store in covered containers in the refrigerator.
Nutrition Facts.
1 snowman: 195 calories, 11g fat (5g saturated fat), 10mg cholesterol, 134mg sodium, 24g carbohydrate (18g sugars, 1g fiber), 2g protein.

**6.** <https://www.myrecipes.com/recipe/oreo-melting-snowman-oreo-cookie-balls>

55+ Easy Dinner Recipes for Busy Weeknights.
Everybody understands the stuggle of getting dinner on the table after a long day. If you're looking for a simple recipe to simplify your weeknight, you've come to the right place--easy dinners are our specialty. For an easy supper that you can depend on, we picked out some of our tried-and-true favorites that have gotten us through even the busiest of days. Whether you're cooking for yourself or for a family, these easy dinners are sure to leave everyone satisfied and stress-free. Read More.
65 Super Easy Finger Foods to Make for Any Party.
From chips and dip to one-bite apps, finger foods are the perfect way to kick off a party. No forks or spoons required, just easy-to-pick-up party foods, so you can clean up in no time. Read More.
Step 2.
Place remaining cookies on waxed paper-lined rimmed baking sheet. Dip balls in chocolate; place on cookies. Tap cookies on tray 3 to 4 times, allowing excess chocolate to pool onto cookies. Decorate with gels.
Step 3.
Back to Melting Snowmen OREO Cookie Balls.
MyRecipes.com is part of the Allrecipes Food Group. © Copyright 2022 Meredith Corporation. MyRecipes is a registered trademark of Meredith Corporation All Rights Reserved. MyRecipes may receive compensation for some links to products and services on this website. Offers may be subject to change without notice. Privacy Policythis link opens in a new tab Terms of Servicethis link opens in a new tab Ad Choicesthis link opens in a new tab California Do Not Sellthis link opens a modal window Web Accessibilitythis link opens in a new tab.

**7.** <https://www.momlovesbaking.com/easy-snowman-oreo-cookie-balls/>

Home » Recipes » Cookies.
Jump to Recipe.
Easy Snowman OREO Cookie Balls are made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen for an adorable holiday treat!
Make these Easy Snowman OREO Cookie Balls for the holiday party this year! So cute and super simple to make. They're no-bake, so you don't even have to turn on your oven.
How to Make Easy Snowman OREO Cookie Balls.
OREO cookie balls are so quick and easy to make. All you do is crush the OREO cookies and add cream cheese, roll into balls, refrigerate and dip into melted chocolate. You can use any flavor you like. I chose the mint OREO cookies for my Easy Snowman OREO Cookie Balls. Then dipped them in white chocolate.
Let Your Snowmen Chill in the Freezer.
I made two different sizes for the cookie balls. I made larger ones for the bottom of the snowman, then a smaller one for the head. After you shape them into balls, stick them in the refrigerator for 30 minutes or in the freezer for 10 minutes (if you're in a hurry). Once chilled, dip them in melted chocolate and place on a parchment lined sheet pan. Place them back in the refrigerator to set for about 20 minutes.
Decorating Your Snowman Cookie Balls.
Use more melted chocolate to "glue" on the decorations and also to stick the top cookie ball to the bottom cookie ball. I used a mini chocolate peanut butter cup for the hat, an orange candy for the nose and red fondant for the scarf. Black icing for the eyes, mouth and buttons.
Great Project for the Kids.
Aren't they so cute?! This is a great project for the kids or teens! My daughter enjoyed creating different expressions on the snowman's face, so one looked happy, while another looked mad or scared or a little sad that he would be eaten soon! Ha ha! You could also do different colored scarves for your snowman!
Want even more? Stay in touch on Facebook , Pinterest , Twitter , and Instagram for all my latest updates. If you make this recipe, share a photo on social media tagging @momlovesbaking and using the hashtag #momlovesbaking.
No-Bake holiday treats made from crushed mint cookies and cream cheese, rolled into balls and dipped in white chocolate then decorated to look like the cutest little snowmen!
Mix cream cheese and cookie crumbs until blended.
Shape into 20 (1 ½-inch) balls and 20 (¾-inch) balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
For the snowmen.
Place larger ball on bottom, then place smaller ball on top (using some melted chocolate to make it stick). Wrap a piece of red fondant around the middle. Add a dot of melted chocolate and orange candy for nose. Attach peanut butter cup with melted chocolate and pipe the eyes, mouth and buttons with black icing.
Note: I poured the melted chocolate into a plastic sandwich bag, then cut a tiny corner to pipe the snowman eyes, mouth and buttons.
Nutrition.
Calories: 329kcal | Carbohydrates: 40g | Protein: 4g | Fat: 18g | Saturated Fat: 9g | Cholesterol: 18mg | Sodium: 195mg | Potassium: 156mg | Fiber: 1g | Sugar: 29g | Vitamin A: 163IU | Vitamin C: 1mg | Calcium: 67mg | Iron: 2mg.
Here's another easy Christmas treat - Holiday OREO Cookie Pops.
If you liked this post, please share on social media. Pin it (use the image below) or Tweet it or share on Facebook. Tag your photos #momlovesbaking and enjoy!
Primary Sidebar.
Hi, I’m Lise! Welcome to Mom Loves Baking where I’ve been sharing recipes I love since 2013. I hope you love them too!

**8.** <https://cookiesandcups.com/melting-snowman-oreo-cookie-ball-recipe/>

My Favorites.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
My kiddo’s most favorite thing that I make are truffles…and by truffles I mean Oreo Cookie Balls.
So he has been begging me for so long to make more Oreo Truffles. .
My one complaint about making truffles, is trying to make them look perfect. So the two of us came up with an idea to make them where they could look a little messy and “melty” and have it all be part of the master plan.
Enter the Melted Snowman.
When I make truffles, I always seem to get the little pool of chocolate around the base, where it drips off…so we decided to take that up a notch!
We loved making these together…so fun!
How to Make The Best Holiday Cookies.
Just crush your OREO cookies in a zip-top bag and pour the crumbs into a large mixing bowl.
Prepare to get your hands messy!
Chill the balls for a bit before dipping them.
When you’re ready get your melting candy ready. I dropped about a tablespoon size onto parchment paper and created a little pool. The I dipped the OREO ball in and tapped off the excess, placing the ball right on top of the “candy pool”….
We immediately used mini chocolate chips to create a face and a mini orange candy to make a nose….
You could place the hat on top of the Snowman’s head or even next to him. We did some of both.
He took things very seriously.
When you’re done you will have the cutest little melted snowman! I used some bakers twine around his neck like a scarf!
We just love this Melting Snowman OREO Cookie Ball Recipe! It’s such a fun way to be creative and get the kids involved int he process.
These Melting Snowman Oreo Cookie Balls will be the easiest and cutest addition to your cookie tray this year! These festive Christmas cookies are the perfect way to celebrate the holidays!
1 pkg. (8 oz.) brick cream cheese, softened.
36 OREO Cookies, finely crushed (about 3 cups).
Instructions.
MIX cream cheese and cookie crumbs until blended.
SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
Cholesterol: 13.8 mg.
Keywords: oreo cookies recipe, oreo cookie balls, christmas cookie recipe, the best christmas cookie recipe, easy christmas cookie recipe, holiday cookie recipe, oreo truffles recipe, oreo truffles.
\*\*I partnered with OREO on this recipe. I was compensated for my ideas on this post, but all opinions are 100% mine and my kiddos!
Older Comments.
Get your butter up to room temperature, because we have some cookies to bake! I started this site to justify my love for sweet treats, but realized my family actually needed real food too! So if you're looking for a great chocolate chip cookie recipe alongside an easy dinner idea, you're in the right place!
Tips For Baking Success.
Get 5 Baking Secrets That Will Change Your Life!
Recipes You’ll Love.
This site participates in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means to earn a small fee by linking to Amazon.com and affiliated sites.

**9.** <https://apumpkinandaprincess.com/snowman-oreo-balls/>

Jump to Recipe.
87 shares.
Oreo balls are fun and festive to make for holiday gatherings. These snowman Oreo balls are made with only a handful of ingredients and are perfect for a Christmas party. This simple, no-bake treat is dipped in white chocolate, decorated with black icing, orange carrot sprinkles, and a mini Oreo cookie for a top hat.
My kids love making holiday Oreo balls . Years ago, we made melting snowmen Oreo truffles, and they were a big hit. This tasty Christmas dessert recipe is as easy as it gets. The base recipe is made with crushed Oreo cookies and cream cheese. Then you can shape the mixture into balls or holiday shapes to decorate.
If you’re looking for a fun activity to try with kids this holiday season, then look no further than these adorable snowman treats. You can use colorful sprinkles for the face, icing, and candy or mini Oreo cookies for the hat. The kids will have a blast decorating their snowmen and, of course, eating their tasty creations.
Ingredient ts to make snowman Oreo truffles.
Oreo cookies – classic or gluten-free Oreos work best in this recipe.
Cream cheese – this ingredient is what makes the recipe so simple. It helps bind the cookie crumbs together to create an easy truffle dessert.
White chocolate – vanilla candy melting wafers work best in this recipe. White chocolate chips can be used but may require a small amount of coconut oil to help with the consistency.
Black icing – any black icing from the baking aisle will do. An edible black marker will also work.
Mini Oreo cookies – the top hat is a bite-size oreo cookie placed on top, slightly to one side. Rolo candies and mini Reese’s cups can also be used.
Orange sprinkles or icing – this time of year, you may be able to find small orange carrot-shaped sprinkle decorations. Another option is to use orange icing or edible markers.
Here is a quick video tutorial on how to make the base recipe. For more tips & tricks, check out our 3-ingredient OREO Ball recipe post.
Scoop into 1-inch balls and refrigerate until firm. Use a COOKIE SCOOP to make 1-inch oreo balls.
Dip in melted chocolate, then decorate with sprinkles and a mini Oreo cookie for the hat. Add black icing for the eyes and mouth after the chocolate has set.
To create a melting snowman effect, allow some white chocolate to pool underneath the Oreo ball. Instead of shaking off the excess when dipping in white chocolate, place it on a parchment-covered baking sheet and let the chocolate settle on the bottom.
How to decorate snowman truffles.
For the top hat, use mini Oreo cookies, Rolo candy, or mini Reese’s cups.
Black sprinkles or icing works best for the snowman’s mouth. The eyes can also be decorated with black sprinkles or icing. Another great idea is to use blue or green sprinkles for the eyes.
The carrot sprinkles might be tricky to find, but you can use orange icing instead. The carrot sprinkles are from Wilton and came in a pack with black sprinkles for the buttons.
Keep the oreo balls refrigerated until ready to serve. The texture is best when chilled and will quickly soften the longer they sit out.
Crystal.
Crush Oreo cookies in a food processor into fine crumbs.
Mix in cream cheese until well combined. Refrigerate for 10-15 minutes.
Scoop into 1-inch balls and place on a parchment-lined baking sheet. Refrigerate for 10 minutes or until firm.
Melt vanilla wafers according to package directions. Dip oreo ball into melted chocolate and shake off excess before placing on the parchment-lined baking sheet.
Immediately press mini oreo cookie on top for the hat and a carrot sprinkle for the nose. If using black sprinkles for the eyes, add them while the chocolate is still melted. Refrigerate for 5-10 minutes.
Once the chocolate is set, decorate the mouth (and eyes if not using sprinkles) with black icing.
Refrigerate until ready to serve. Store in the refrigerator for up to 5 days. Wrap in an airtight freezer-friendly container to freeze for up to 2 months.
Welcome, I'm Crystal!
Hello and welcome! I’m Crystal, a mom of 3 from sunny California. I enjoy sharing family favorite recipes, holiday ideas, and quick craft projects you can make in minutes.
A Pumpkin & A Princess.
A Pumpkin & A Princess is a creative lifestyle brand focused on sharing delicious recipes, holiday ideas, handmade gifts, and easy craft projects.
Contact Me.

**10.** <https://www.pinterest.com/pin/these-melted-snowman-oreo-balls--25403185381887463/>

.