

# Oreo Cream Cheese Strawberry Delights

These elegant cookies are just perfect for a special moment with your valentine! They couldn't be any easier, only using four ingredients.

Prep: 20 min. + 10 min. setting • Serves: 18 (3 dozen)


**1 tub mixed berry cream cheese spread**

**1 pkg. Oreo cookies**

**1 pkg. strawberries**

**½ c. semisweet chocolate chips**

Wash and halve strawberries. Spread cream cheese on top of each cookie. In a small microwave-safe bowl, melt chips for 1 min. stirring after 30 sec. Continue melting stirring every 10 sec. until chocolate is completely melted. Pour chocolate into a small re-sealable bag and cut a small corner off. Drizzle over cookies. Let sit 10 min. or until chocolate is firm before serving. Store covered in refrigerator.

 Want to spice it up a little? Try melting ½ c. of white chocolate chips and drizzle over the cookies. The white chocolate coupled with the semisweet looks spectacular and also tastes even better.



Taken from *Everything Sweet* © 2025 by Jason Schlichter

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