

OREO CHEESECAKE FOOTBALL

SERVES: 50

PREP TIME: 00:20

TOTAL TIME: 02:30

INGREDIENTS

64 oz. cream cheese, room temperature

2 c. (4 sticks) butter, room temperature

4 c. powdered sugar

4 tbsp. caramel sauce

4 tbsp. chocolate sauce

4 package (192) OREO Cookies, divided and crushed

NILLA Wafers, for serving

DIRECTIONS

1. In a large bowl, beat cream cheese, butter, and sugar until fluffy. Remove and transfer ½ cup to a plastic bag or wrap. Refrigerate.
2. To bowl, add caramel sauce, chocolate sauce, and 96 (2 packages) crushed OREO Cookies, and mix well. Line a separate surface with plastic wrap and add OREO mixture. Shape into a ball and refrigerate until firm, about 2 hours.
3. When ready to serve, transfer to a serving platter and shape into a football. Cover the football with remaining crushed OREO Cookies. Snip the corner of the bag filled with reserved cream cheese mixture and pipe on football laces. Serve with NILLA Wafers.