

White Chocolate Dipped Oreos- Ornament Oreos

These white chocolate dipped Oreos are decorated as ornaments and couldn't be any cuter! They are such a cute cookie and perfect for a Christmas cookie exchange. Your family and friends are going to love these cute little ornament cookies!



It only takes a few ingredients to make these chocolate dipped Oreos. Here's what you're going to need.

What you need:

- Oreos-this can be just about any kind of Oreo. I used peanut butter Oreos for mine this time.
- Mini M & M's
- White Chocolate Wafers. [Wilton](#) has a line of candy melt wafers that work great. I also bought mine in the bulk section at WINCO.
- You will also need [White Reese's Mini Cups](#). They work perfectly for the top of the ornament.
- A contrasting color of candy wafer for the string the lights will be set on. I used a dark chocolate for mine.
- A piping bag for the dark chocolate
- Dark Chocolate for the string to put the lights on



How to Melt White Chocolate in the Microwave:

You'll need

- Microwave safe bowl
- Heat safe rubber spatula

Microwave your white chocolate wafers on high for 30 seconds. Remove from the microwave and stir. (Be sure you stir the chocolate. The candy melts will retain their shape until stirred so don't rely on the looks fo the chocolate.) Repeat melting for the candy wafers for 30 seconds and stirring for until the white chocolate is almost melted. When there small chunks of the wafer remaining. Don't microwave again. Just keep stirring the chocolate until all the small pieces have melted too. The heat from the melted chocolate and from the bowl will melt the rest of the white chocolate.

Cut the MIni Reese's Peanut Butter Cups

Use a sharp paring knife to cut approximately 1/4 of the Peanut Butter Cup. This will allow the Peanut Butter Cup to lay flat on the baking sheet and helps it stay close to the cookie as the melted chocolate wafer is cooling and setting. (see the pic above)



How to Dip Oreos:

I like to melt the chocolate in a small microwave-safe bowl. It works best to do small batches of melted chocolate. That way, if the chocolate gets contaminated with a little water or too many cookie crumbs, you don't waste a bunch of chocolate.

Lay out some parchment paper on your working surface so you'll have a place to lay your Oreos after they are dipped.

Before you start dipping the Oreos, blow or dust off any cookie crumbs you can. This will help your chocolate stay white and keep as many of the Oreo crumbs out as possible. Also, It's a good idea to make sure your 2 cookies that make up the oreo are lined up and it's not offset. This will keep your Oreos tidy.

Using a fork, drop your Oreo into the melted white chocolate wafer. Push the oreo down and then flip the Oreo to cover it completely in the white chocolate. Slide the fork under the oreo and shift back and forth a little shaking white chocolate off the oreo as you lift it up. Keep shaking the Oreo and let any excess chocolate drip off the cookie. Scrape the fork, with the Oreo on top, on the side of the bowl, to remove any more excess white chocolate. Lay the cookie on the parchment paper to set up. This should take about 20 minutes. You can also put the cute Christmas cookies in the fridge or a cool place to speed up the process.



Once the white chocolate has set, melt the dark chocolate. You will be using this for the string to put the lights on. I absolutely love the [disposable piping bags sold by Wilton](#). I use them constantly when baking and cooking! Melt the dark chocolate and then scoop it into the piping bag. I used a small round tip in my piping bag but you can probably use it just fine without the tip too. It helps if the melted dark chocolate isn't super hot when piping it on the Oreos. Let it cool so it's easy to work with but doesn't constantly drip out of the piping bag.

It helps to let the chocolate string cool just a little before putting the mini M & M's on. You want it to be the consistency of frosting, soft enough hold the candy but hard enough the candy doesn't fall over.

Wa-lah, there you have it, some cute Christmas cookies. These chocolate dipped Oreos are going to be a hit at your next party!



If you're looking for more fun Christmas Cookie ideas, try these ones out too!

[Mint Chocolate Dipped Oreos](#)

[Gingerbread Cookie Bars](#)

[Gingersnap Cookies- White Chocolate Dipped](#)

[Molasses Cookies](#)

Tips for making these cute Christmas cookies:

- Melt the chocolate wafers in the microwave, it's so fast and works great
- you can melt the chocolate in a paper bowl, it makes clean up so much easier.
- It helps to melt a small amount at a time. (If your chocolate gets contaminated by too many cookie crumbs or a little water, you don't waste a bunch of ingredients)
- Dust the crumbs off your cookies before you dip them.
- Lay the cookies on parchment paper. It' works great and makes clean up super easy.
- Use a Wilton disposable piping bag for the dark chocolate. Easy and again, easy cleanup.
- Store in a covered container for up to 3 days!

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- 24 Oreos
- 1 Bag or 2 Cups White Chocolate Wafers

- 1/2 Package or 1/2 Cup Dark Chocolate Wafers
- 1 bag Mini M & M's
- 24 mini Mini White Chocolate Reese's Peanut Butter Cups

1. Lay out some parchment paper on your working surface so you'll have a place to lay your Oreos after they are dipped.
2. Before you start dipping the Oreos, blow or dust off any cookie crumbs you can. This will help your chocolate stay white and keep as many of the Oreo crumbs out as possible. Also, It's a good idea to make sure your 2 cookies that make up the oreo are lined up and it's not offset. This will keep your Oreos tidy.
3. Microwave your white chocolate wafers on high for 30 seconds. Remove from the microwave and stir. (Be sure you stir the chocolate. The candy melts will retain their shape until stirred so don't rely on the looks fo the chocolate.) Repeat melting for the candy wafers for 30 seconds and stirring for until the white chocolate is almost melted. When there small chunks of the wafer remaining. Don't microwave again. Just keep stirring the chocolate until all the small pieces have melted too. The heat from the melted chocolate and from the bowl will melt the rest of the white chocolate.
4. Use a sharp paring knife to cut approximately 1/4 of the Peanut Butter Cup. This will allow the Peanut Butter Cup to lay flat on the baking sheet and helps it stay close to the cookie as the melted chocolate wafer is cooling and setting. (see the pic above)
5. Using a fork, drop your Oreo into the melted white chocolate wafer. Push the oreo down and then flip the Oreo to cover it completely in the white chocolate. Slipe the fork under the oreo and shift back and forth a little shaking white chocolate off the oreo as you lift

it up. Keep shaking the Oreo and let any excess chocolate drip off the cookie. Scrape the fork, with the Oreo on top, on the side of the bowl, to remove any more excess white chocolate. Lay the cookie on the parchment paper to set up. This should take about 20 minutes.

6. Place the dipped Oreos in a cool place. You can also put the cute Christmas cookies in the fridge or a cool place to speed up the process.
7. Once the white chocolate has set, melt the dark chocolate. You will be using this for the string to put the lights on. Spoon the melted dark chocolate into a disposable piping bag. I used a small round tip in my piping bag but you can probably use it just fine without the tip too. It helps if the melted dark chocolate isn't super hot when piping it on the Oreos. Let it cool so it's easy to work with but doesn't constantly drip out of the piping bag.
8. It helps to let the chocolate string cool just a little before putting the mini M & M's on. You want it to be the consistency of frosting, soft enough hold the candy but hard enough the candy doesn't fall over.
9. Place your mini M & M's sideways on the sting of lights alternating colors. You may need to hold the M & M in place until the chocolate is set enough to hold it.
10. Let the cute Christmas cookies set a little longer and enjoy!!
11. You can keep these cookies in a covered container in a cool place or the refrigerator for several days.

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