



## White Chocolate Oreo Truffles

### Ingredients

- MusclePharm Combat Powder, Chocolate Milk 1 scoop (33g)
- MusclePharm Combat 100% Casein, Chocolate Milk 1 scoop (31g)
- Whole-wheat flour 1/2 cup (60 g)
- 1/4 cup + 2 tbsp (42 g) coconut flour
- Oreo cookies 10 (whole)
- 10 Oreo wafers (5 whole cookies w/creams removed)
- Granulated Stevia or erythritol 1/4 cup
- Plain nonfat Greek yogurt 1 cup (227 g)
- White chocolate chunks (or chips) 3/4 cup (168 g)



### Directions

1. Add both Combat powders, wheat flour, coconut flour, whole Oreos, Oreo wafers, and Stevia to a food processor. Process until well combined.
2. Add Greek yogurt, and process again until smooth. Batter should be very thick and kind of sticky.
3. Roll batter into 21 balls, and place on parchment paper. Chill in the freezer for about 30 minutes.
4. Heat white chocolate over a double boiler. Roll each truffle in the white chocolate, and place back on parchment paper. While chocolate is still warm, crush up an Oreo and sprinkle over top. Freeze for another 30 minutes or until chocolate is set. Enjoy!

### Nutrition Facts

Serving size: 1 truffle

Recipe yields 21 truffles

Calories 100

Fat 4 g

Carbs 13 g

Protein 5 g