Ingredients
- 1 package classic Oreos
- 1 (8 oz.) brick cream cheese, softened
- 8 oz. (about 2 cups) dark or semisweet chocolate chips, melted (*see note below)
- 4 oz. white almond bark, melted

Directions
1. Add the Oreos to a food processor, and pulse until evenly crumbled. Add the cream cheese and pulse until the mixture is smooth and well-blended, stopping to scrape down the sides of the food processor once or twice if needed.
2. Use a 1/4-cup ice cream scoop to portion the dough into 1/4-cup balls. Then roll by hand into egg shapes. Place the eggs on parchment-lined baking sheets, and chill in the refrigerator (or freezer) until hardened.
3. Once the eggs have chilled, carefully heat the dark or semisweet chocolate in a microwave or double-boiler until melted and smooth. (*If the chocolate is too thick, add in a few teaspoons or shortening or coconut oil to thin.) Dip the egg in the melted chocolate, and roll around until it is evenly coated. Transfer the egg to another parchment-lined baking sheet and let cool. Repeat with remaining eggs.
4. Melt the almond bark in a separate bowl, then either drizzle on the eggs with a fork or use a piping bag to pipe the chocolate on in your desired design.