

Country Hill Cottage®









Materials

32 Oreos cookies

6 – 8 tbsp Nutella white candy melts or white chocolate

Packaging printable gift box

Tools

blender
mixing bowl
microwave-safe bowl
spoon
fork
toothpick
rubber gloves (optional)

With Halloween around the corner, we'll share our recipe for Oreo Nutella Bat Bites! You only need three ingredients, Oreo cookies, Nutella and white candy melts or chocolate, to make these super quick no bake treats. We also came up with a cute gift box to get the bites ready for young Trick-or-Treaters.

Instructions

- 1) **Grind the Oreos**: Place 2/3 of the Oreo cookies in a blender and pulse until they become fine crumbs. Set four teaspoons of crumbs aside for decorating.
- 2) Make the Oreo-Nutella-Mixture: Add the crumbs and a few tablespoons Nutella into a mixing bowl and combine until the mixture turns into a thick paste. Break the remaining 1/3 of cookies into small bits and incorporate them well. These chunky bits add more texture. Tip: You can prepare this recipe with store-bought or homemade Nutella, or use our no-fail cream cheese icing to make.
- 03) **Form & Chill the bites**: Roll tablespoons full of mixture into balls and place them on a baking tray lined with wax paper or baking paper. Set in the fridge to chill for an hour so the bites firm up.
- 04) **Coat & Chill the bites**:Put the candy melts in a microwave-safe



Oreo Nutella Bat Bites

Prep Time

15 minutes

Chilling Time

1 hour

Yields

25 to 30 bites

More from the Bad Bats Halloween series

If you like Halloween, you'll love our Bad Bats Halloween series! Click on the links below to discover more fun-filled tutorials and tasty treats!

Spooky Oreo Milkshake

http://chcotta.ge/bl0041

Halloween Flower Pots and Drip Candles

http://chcotta.ge/bl0042

Bad Bat Biscuits and Cookie Pops

http://chcotta.ge/bl0043

Jenny's Pumpkin Bat Cupcakes

http://chcotta.ge/bl0046

Swarm of Bats Walldecoration

http://chcotta.ge/bl0044

bowl and heat in the microwave set to medium-high in 20-second intervals until completely melted. Stir the melts between each interval. It's a good idea to use a microwave as you can easily re-heat the melts if they become too cool for dipping. To coat the Oreo Nutella bites, dip them in the candy melt mixture using a fork. Return the bites to the baking tray, sprinkle with the remaining crumbs and chill for another 30 minutes.

Tip: If the molten melts seem too thick, thin them down with a little vegetable oil. You can also use white chocolate for step, which will create more of an ivory-coloured coat.

Printable Gift Box

Our printable gift box are perfect to package the bat bites! Simply print the box on DIN A4 (210 mm x 297 mm) or US Letter (8.5 in x 11 in) photo paper or card stock. Cut out the box and fold it along the grey lines. To assemble the box, apply an adhesive to all the flaps that say "Glue" and glue the sides together. Apply glue to the wings and attach them to the sides of the box, small grey lines indicate where to position the wings. Now our treat box is ready to be filled with bat bites!

Tip: For a pretty effect, print the decorative pattern on the back of the favour box.

Storage and Shelf Life

The bat bites will keep fresh in an airtight container at room temperature for a week or frozen for 3 months.

Video Tutorial

To watch the video tutorial, scan the QR code with your smartphone or enter the following link into your browser:

http://chcotta.ge/bl0045







Thank you for downloading this publication! We hope you enjoyed reading through this tutorial and feel confident to try it out yourself. In this last section, we have put together some information that we think might be useful to you. We hope to see you back soon at Country Hill Cottage!

About Country Hill Cottage

Country Hill Cottage is a British design and lifestyle brand inspired by the English countryside, heritage and cottage life. It's our mission to inspire and please you.

FREE eBook

Did you know? You can **dowload our** *Vintage Rose Dessert* & *Party Table* eBook for FREE! Inside, you'll find delicious recipes, easy-to-follow DIYs and beautiful printables. Create your own party table and learn how to bake scrumptious treats, make sugar roses, create a beautiful rose centerpiece and tissue paper pom-poms. We also share 10 top tips easy party planning and styling a picture perfect table. Join our community and download your free eBook now!

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