

**YouTubers: Chocolate bites recipe – transcript****Transcript for Chocolate bites recipe**

Hi, everybody! Today, on behalf of the British Council's LearnEnglish Teens website and their YouTube channel, I'm going to be showing you how to make this very easy and delicious Oreo bites recipe.

My good friend Natasha actually shared this recipe with me, so, Natasha, if you're watching, thank you very much! If you do try out this recipe, please comment below, let me know how they turn out and don't forget to open up the description bar below for the precise measurements for this recipe as well as other cool links where you can see the British Council's LearnEnglish Teens latest posts and videos. I hope you enjoy, and let me know what you think of these in the comments below. Bye!

For this recipe, you're going to need three ingredients: a packet of Oreos, cream cheese and chocolate of your choice to melt. I'm using dark chocolate.

First, you need to crush your Oreos until they're crumbles. You can do this with a food processor, but I'm just putting my Oreos into a plastic bag and crushing them with a wooden spoon. You can also use your hands to help break up the bigger chunks into smaller pieces. Next, add in your cream cheese and mix well. It's easier to use your hands but, be warned, it's a lot more messy!

Once you've combined everything well, start to roll your Oreo and cream cheese mixture into balls. They can be as big or as small as you like. Place them on a tray or a plate that will fit into your freezer. I've placed some foil on the tray, so that they won't stick to it, but you can use plastic wrap or baking paper as well. Once you've finished, put them in the freezer for a minimum of thirty minutes. You can leave them overnight to make sure they are solid before we cover them in chocolate.

Now melt the chocolate of your choice in a pan. You can also put the chocolate in the microwave for thirty seconds or until melted. You don't need to add butter or anything else to the chocolate. After the chocolate has melted, let it cool down just a little bit. But don't leave it for too long, otherwise it will start to become hard again.

Take your Oreo balls out of the freezer and roll them in the melted chocolate. Then place them back onto the tray and repeat! We need to pop them back into the freezer now for at least another thirty minutes so that the chocolate can solidify around the Oreo. Once they're completely hard, take them out and put them into a container. You can store these in the freezer until you want to eat them. Enjoy!