

Almond Chocolate Balls



Gluten Free

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READY IN

ready

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217 min.

SERVINGS

servings

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75

CALORIES

calories

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134 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon almond extract pure
- ☐ 0.5 cup butter softened 1 stick
- ☐ 12 ounce chocolate chips
- ☐ 14 ounce coconut or shredded
- ☐ 32 ounce confectioners' sugar
- ☐ 1.5 cups nuts chopped
- ☐ 14 ounce condensed milk sweetened canned

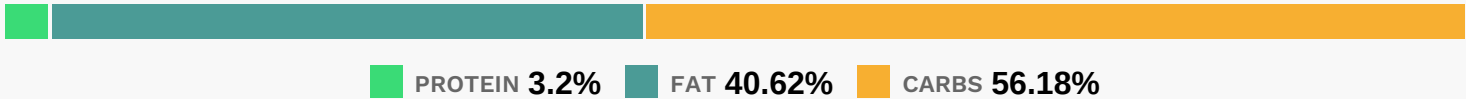
Equipment

- ☐ bowl
- ☐ double boiler
- ☐ toothpicks

Directions

- ☐ Cream together sugar and butter in a bowl; add milk. Stir in almond extract, coconut, and nuts; mix well. Form candy into 1-inch balls.
- ☐ Place on waxed paper and refrigerate at least 3 hours. Melt chocolate in top of double boiler, stirring well.
- ☐ Remove from heat but allow chocolate to remain over hot water. (If chocolate becomes too thick, return to heat for a minute or so to thin). With a toothpick, dip each ball in chocolate and place on waxed paper until set.

Nutrition Facts



Properties

Glycemic Index:2.01, Glycemic Load:1.93, Inflammation Score:-1, Nutrition Score:1.5691304501632%

Nutrients (% of daily need)

Calories: 133.56kcal (6.68%), Fat: 6.24g (9.6%), Saturated Fat: 3.65g (22.81%), Carbohydrates: 19.41g (6.47%), Net Carbohydrates: 18.67g (6.79%), Sugar: 17.64g (19.6%), Cholesterol: 5.05mg (1.68%), Sodium: 18.1mg (0.79%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Protein: 1.11g (2.21%), Manganese: 0.14mg (6.8%), Phosphorus: 32.26mg (3.23%), Copper: 0.06mg (3.08%), Fiber: 0.74g (2.94%), Magnesium: 9.59mg (2.4%), Calcium: 21.52mg (2.15%), Selenium: 1.41µg (2.01%), Potassium: 69.31mg (1.98%), Vitamin B2: 0.03mg (1.86%), Zinc: 0.22mg (1.47%), Iron: 0.25mg (1.4%), Vitamin A: 52.38IU (1.05%)