



Blooming OREO® Cookies

READY IN



30 min.

SERVINGS



4

CALORIES



142 kcal

DESSERT

Ingredients

- 2 oz baker's chocolate white
- 4 double stuf oreo cookies
- 4 wooden pop sticks
- 4 servings decorations such as assorted ring-shaped chewy fruit snacks, jelly beans, gumdrops, miniature semi-sweet chocolate chips or colored sprinkles

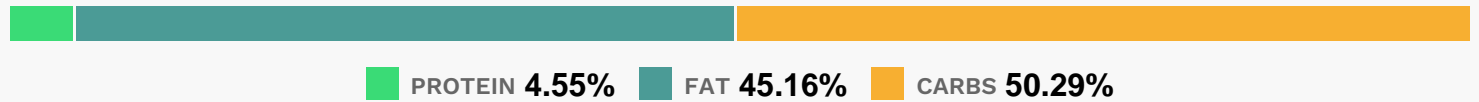
Equipment

- baking sheet
- wax paper

Directions

- Insert wooden stick about halfway into filling of each cookie; set aside.
- Place cookies in single layer on wax paper-covered baking sheet. Melt chocolate as directed on package; spoon over cookies, evenly coating tops and sides of cookies with chocolate. (Do not coat bottoms of cookies with chocolate.)
- Let stand 10 minutes or until chocolate is almost set.
- Add decorations as desired to resemble flowers. Refrigerate 5 minutes or until chocolate is firm. (If chocolate becomes too firm before decorating, secure decorations with small amount of ready-to-use frosting.)

Nutrition Facts



Properties

Glycemic Index:34.08, Glycemic Load:6.27, Inflammation Score:-1, Nutrition Score:2.4869565438965%

Nutrients (% of daily need)

Calories: 141.74kcal (7.09%), Fat: 7.27g (11.19%), Saturated Fat: 3.65g (22.84%), Carbohydrates: 18.21g (6.07%), Net Carbohydrates: 17.61g (6.4%), Sugar: 13.62g (15.14%), Cholesterol: 3.04mg (1.01%), Sodium: 59.5mg (2.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.65g (3.3%), Iron: 1.58mg (8.78%), Manganese: 0.11mg (5.34%), Vitamin K: 4.66µg (4.44%), Phosphorus: 42.29mg (4.23%), Vitamin B2: 0.07mg (4.11%), Copper: 0.06mg (3.18%), Calcium: 31.42mg (3.14%), Vitamin E: 0.44mg (2.94%), Magnesium: 10.54mg (2.64%), Fiber: 0.6g (2.41%), Vitamin B1: 0.03mg (2.26%), Vitamin B3: 0.45mg (2.25%), Potassium: 77.58mg (2.22%), Folate: 8.62µg (2.16%), Selenium: 1.35µg (1.92%), Zinc: 0.25mg (1.67%), Vitamin B12: 0.08µg (1.35%), Vitamin B5: 0.13mg (1.3%)