



Bride & Groom OREO Cookie Balls

READY IN



115 min.

SERVINGS



55

CALORIES



99 kcal

DESSERT

Ingredients

- 12 oz baker's chocolate white divided
- 8 oz philadelphia cream cheese softened
- 36 oreo cookies crushed finely
- 5 oz baker's semi-sweet chocolate divided

Equipment

- bowl
- baking sheet
- toothpicks

Directions

- Mix cream cheese and cookie crumbs until blended.
- Shape into 48 (1-inch) balls. Freeze 10 min. Meanwhile, melt 12 oz. white chocolate as directed on package.
- Dip balls in melted chocolate; place on waxed paper-covered rimmed baking sheet. Refrigerate 1 hour or until firm.
- Melt remaining white chocolate. Use small clean paint brush to paint 24 (1-inch) bridal veils on sheet of waxed paper, flaring each veil slightly at bottom. (Note: To prevent veils from breaking when removing them from the waxed paper, avoid using thin strokes of melted chocolate when painting the veils.) Refrigerate until firm. Meanwhile, pipe remaining melted white chocolate into 24 (3/4-inch-wide) tiaras onto waxed paper. (See Tip.) Refrigerate until firm.
- Melt 1 oz. semi-sweet chocolate. Use to pipe chocolate onto balls for the eyes and mouths. Refrigerate until firm. Attach veil and tiara to each cookie ball with small dabs of melted chocolate. Refrigerate until ready to serve. (Note: For added sparkle, sprinkle veils and tiaras with white sanding sugar before chocolate sets up.)
- Melt remaining semi-sweet chocolate. Use toothpicks to dip remaining cookie balls, 1 at a time, in melted chocolate, dipping 1 side of each ball in chocolate, then turning to dip other side, leaving "V"-shaped white center; let excess chocolate drip back into bowl. Return to waxed paper-covered rimmed baking sheet. Pipe remaining semi-sweet chocolate onto balls for the buttons and bow ties, placing the ties over the toothpick holes to cover. (Or, pipe buttons onto balls, then pipe bow ties onto waxed paper; refrigerate until firm. Attach bow ties over toothpick holes on balls with small dabs of melted chocolate.) Refrigerate until firm.

Nutrition Facts



Properties

Glycemic Index:1.76, Glycemic Load:2.62, Inflammation Score:-1, Nutrition Score:1.8582608625293%

Nutrients (% of daily need)

Calories: 99.14kcal (4.96%), Fat: 5.89g (9.06%), Saturated Fat: 3.04g (19.03%), Carbohydrates: 10.82g (3.61%), Net Carbohydrates: 10.37g (3.77%), Sugar: 7.95g (8.83%), Cholesterol: 5.62mg (1.87%), Sodium: 49.25mg (2.14%),

Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.18g (2.37%), Iron: 1.13mg (6.29%), Manganese: 0.09mg (4.42%), Copper: 0.06mg (3.14%), Phosphorus: 29.3mg (2.93%), Vitamin K: 2.99µg (2.84%), Vitamin B2: 0.05mg (2.76%), Magnesium: 9.34mg (2.34%), Vitamin E: 0.3mg (2.03%), Calcium: 19.56mg (1.96%), Selenium: 1.26µg (1.8%), Fiber: 0.45g (1.79%), Potassium: 56.13mg (1.6%), Vitamin B1: 0.02mg (1.41%), Folate: 5.6µg (1.4%), Vitamin B3: 0.28mg (1.38%), Zinc: 0.19mg (1.29%), Vitamin A: 58.68IU (1.17%)