



Cappuccino Cookie Balls

 Vegetarian

READY IN



90 min.

SERVINGS



30

CALORIES



162 kcal

DESSERT

Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 1.8 tsp ground cinnamon divided
- 1.3 tsp maxwell house coffee instant divided
- 3 cups oreo cookies crushed finely
- 1 tsp water

Equipment

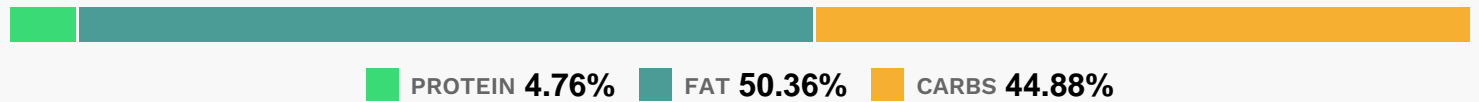
- bowl

frying pan

Directions

- Add 1 tsp. coffee granules to water in medium bowl; stir until dissolved.
- Add cream cheese, cookie crumbs and 1-1/2 tsp. cinnamon; mix well. Shape into 48 (1-inch) balls.
- Crush remaining coffee granules with back of spoon; stir into melted chocolate.
- Dip cookie balls into melted chocolate mixture, turning to completely coat each ball; place in single layer in shallow waxed paper-lined pan.
- Sprinkle with remaining cinnamon.
- Refrigerate 1 hour or until firm.

Nutrition Facts



Properties

Glycemic Index:3.4, Glycemic Load:4.8, Inflammation Score:-1, Nutrition Score:2.9856521545545%

Nutrients (% of daily need)

Calories: 162.34kcal (8.12%), Fat: 9.3g (14.31%), Saturated Fat: 4.63g (28.95%), Carbohydrates: 18.64g (6.21%), Net Carbohydrates: 18.08g (6.57%), Sugar: 13.49g (14.99%), Cholesterol: 10.02mg (3.34%), Sodium: 96.06mg (4.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.98g (3.95%), Iron: 1.99mg (11.03%), Manganese: 0.14mg (6.87%), Vitamin K: 5.62µg (5.36%), Vitamin B2: 0.09mg (5.15%), Phosphorus: 43.15mg (4.32%), Vitamin E: 0.57mg (3.82%), Calcium: 34.84mg (3.48%), Copper: 0.06mg (3.11%), Selenium: 2µg (2.86%), Folate: 11.24µg (2.81%), Vitamin B1: 0.04mg (2.7%), Vitamin B3: 0.52mg (2.61%), Magnesium: 9.79mg (2.45%), Potassium: 81.98mg (2.34%), Fiber: 0.57g (2.27%), Vitamin A: 105.7IU (2.11%), Zinc: 0.24mg (1.62%), Vitamin B5: 0.16mg (1.61%), Vitamin B12: 0.08µg (1.34%)