



Chocolate-Cherry Cookie Balls

READY IN



90 min.

SERVINGS



30

CALORIES



170 kcal

Ingredients

- 8 oz philadelphia cream cheese softened
- 40 maraschino cherries dry
- 36 oreo cookies crushed finely
- 12 oz baker's semi-sweet chocolate melted

Equipment

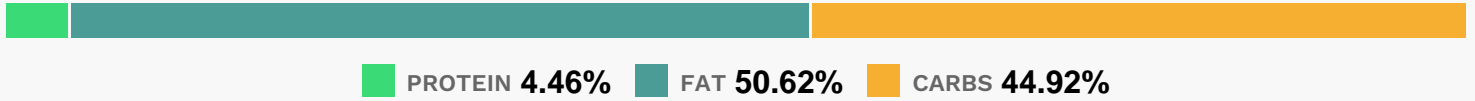
- baking sheet

Directions

- Mix cream cheese and cookie crumbs until blended.

- Shape into 40 (1-1/4-inch) balls; press to flatten. Top each with cherry; wrap cream cheese mixture around cherry to completely enclose cherry. Re-roll into balls. Freeze 10 min.
- Dip balls in melted chocolate; place on waxed paper-covered rimmed baking sheet. Refrigerate 1 hour or until firm.

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:0.11, Inflammation Score:-2, Nutrition Score:3.8839130064716%

Nutrients (% of daily need)

Calories: 169.93kcal (8.5%), Fat: 9.71g (14.94%), Saturated Fat: 4.84g (30.26%), Carbohydrates: 19.39g (6.46%), Net Carbohydrates: 17.85g (6.49%), Sugar: 12.89g (14.33%), Cholesterol: 8.32mg (2.77%), Sodium: 81.01mg (3.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.47mg (3.49%), Protein: 1.92g (3.85%), Iron: 2.5mg (13.87%), Manganese: 0.25mg (12.48%), Copper: 0.2mg (10.03%), Magnesium: 27.67mg (6.92%), Fiber: 1.54g (6.15%), Phosphorus: 51.16mg (5.12%), Vitamin K: 5.02µg (4.78%), Selenium: 2.36µg (3.38%), Vitamin B2: 0.06mg (3.37%), Vitamin E: 0.49mg (3.27%), Potassium: 109.37mg (3.12%), Zinc: 0.46mg (3.08%), Vitamin B3: 0.48mg (2.38%), Folate: 9.46µg (2.37%), Vitamin B1: 0.03mg (2.25%), Vitamin A: 110.49IU (2.21%), Calcium: 20.99mg (2.1%), Vitamin B5: 0.12mg (1.24%)