



Chocolate Chip Cookie Dough Truffles

READY IN



60 min.

SERVINGS



24

CALORIES



276 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar
- ☐ 1 pound confectioners' chocolate
- ☐ 8 ounce cream cheese softened
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 10 ounces semi chocolate chips
- ☐ 2 teaspoons vanilla extract

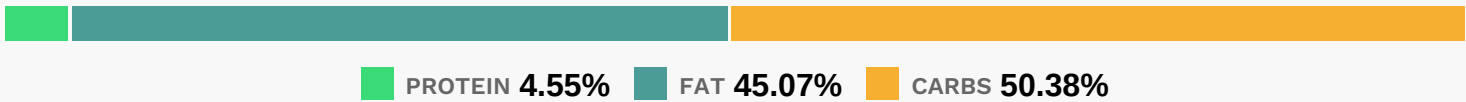
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ double boiler
- ☐ aluminum foil
- ☐ spatula

Directions

- ☐ Mix cream cheese, brown sugar, and vanilla extract together in a bowl until smooth; add flour and mix until incorporated.
- ☐ Sprinkle salt over dough and fold in chocolate chips. Form dough into 1- to 2-inch balls and arrange on a baking sheet. Freeze until set, about 30 minutes.
- ☐ Melt confectioners' chocolate in the top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Dip cookie balls into chocolate and place on a sheet of aluminum foil or waxed paper until hardened, at least 20 minutes.

Nutrition Facts



Properties

Glycemic Index:6.03, Glycemic Load:11.03, Inflammation Score:-3, Nutrition Score:5.5099999308586%

Nutrients (% of daily need)

Calories: 275.74kcal (13.79%), Fat: 14.35g (22.08%), Saturated Fat: 8.32g (52.03%), Carbohydrates: 36.11g (12.04%), Net Carbohydrates: 33.81g (12.29%), Sugar: 23.39g (25.99%), Cholesterol: 10.25mg (3.42%), Sodium: 60.93mg (2.65%), Alcohol: 0.11g (100%), Alcohol %: 0.24% (100%), Caffeine: 22.63mg (7.54%), Protein: 3.26g (6.53%), Manganese: 0.34mg (16.88%), Copper: 0.28mg (13.95%), Magnesium: 46.44mg (11.61%), Iron: 1.89mg (10.49%), Fiber: 2.3g (9.2%), Selenium: 6.42µg (9.17%), Phosphorus: 81.65mg (8.16%), Vitamin B2: 0.13mg (7.71%), Vitamin B1: 0.1mg (6.78%), Folate: 22.95µg (5.74%), Zinc: 0.73mg (4.86%), Vitamin B3: 0.94mg (4.69%), Potassium: 159.49mg (4.56%), Calcium: 30.44mg (3.04%), Vitamin A: 132.82IU (2.66%), Vitamin K: 2.27µg (2.17%), Vitamin B5: 0.17mg (1.66%), Vitamin E: 0.21mg (1.38%), Vitamin B6: 0.03mg (1.32%)