



Chocolate Covered Gingersnaps

 Dairy Free

READY IN



50 min.

SERVINGS



48

CALORIES



133 kcal

Ingredients

- ☐ 1 pound chocolate almond bark
- ☐ 32 ounce gingersnap cookies

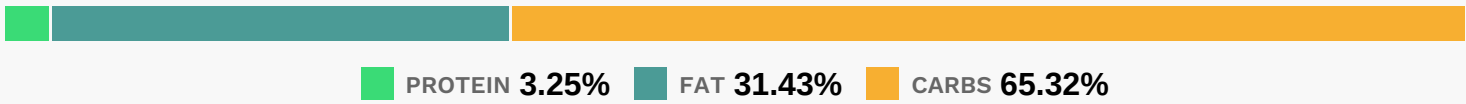
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ microwave

Directions

- ☐
- Place a baking sheet in the refrigerator to chill.
- ☐
- Melt chocolate in a microwave–safe glass or ceramic bowl in 30–second intervals, stirring after each melting, for 1 to 3 minutes. Dip cookies in the melted chocolate and place on the chilled baking sheet. Return baking sheet to refrigerator until chocolate is set, at least 30 seconds.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.2399999814351%

Nutrients (% of daily need)

Calories: 132.58kcal (6.63%), Fat: 4.55g (7%), Saturated Fat: 3.16g (19.77%), Carbohydrates: 21.28g (7.09%), Net Carbohydrates: 20.87g (7.59%), Sugar: 10.51g (11.68%), Cholesterol: 0mg (0%), Sodium: 107.63mg (4.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.12%), Manganese: 0.29mg (14.69%), Iron: 1.21mg (6.72%), Folate: 16.44µg (4.11%), Vitamin B2: 0.06mg (3.26%), Vitamin B3: 0.61mg (3.06%), Copper: 0.06mg (2.88%), Vitamin B1: 0.04mg (2.52%), Magnesium: 9.26mg (2.32%), Potassium: 65.39mg (1.87%), Fiber: 0.42g (1.66%), Phosphorus: 15.69mg (1.57%), Calcium: 14.55mg (1.46%), Selenium: 0.96µg (1.38%), Vitamin E: 0.18mg (1.22%)