

# Chocolate Peppermint Balls

 Dairy Free

READY IN



38 min.

SERVINGS



24

CALORIES



133 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 18.3 ounce duncan hines devil's food cake
- 1 eggs
- 0.5 teaspoon peppermint extract
- 0.5 cup shortening

## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a medium bowl, beat together the shortening, egg and peppermint extract until smooth and creamy. Stir in the cake mix.
- Roll teaspoonfuls of dough into balls and place them 1 inch apart onto prepared cookie sheets.
- Bake for 8 -10 minutes in the preheated oven. Watch very closely. when they start to crack they are done.

## Nutrition Facts



**PROTEIN 4.31%** **FAT 50.44%** **CARBS 45.25%**

## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.3291304072608%

## Nutrients (% of daily need)

Calories: 132.88kcal (6.64%), Fat: 7.81g (12.01%), Saturated Fat: 1.83g (11.43%), Carbohydrates: 15.76g (5.25%), Net Carbohydrates: 15.24g (5.54%), Sugar: 8.27g (9.19%), Cholesterol: 6.82mg (2.27%), Sodium: 180.63mg (7.85%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.5g (3.01%), Phosphorus: 61.84mg (6.18%), Iron: 1.01mg (5.58%), Selenium: 3.24µg (4.62%), Copper: 0.09mg (4.38%), Folate: 14.23µg (3.56%), Vitamin E: 0.52mg (3.47%), Calcium: 33.41mg (3.34%), Vitamin K: 3.1µg (2.95%), Magnesium: 10.36mg (2.59%), Vitamin B1: 0.04mg (2.55%), Vitamin B2: 0.04mg (2.53%), Manganese: 0.05mg (2.44%), Potassium: 73.79mg (2.11%), Fiber: 0.52g (2.07%), Vitamin B3: 0.35mg (1.73%), Zinc: 0.2mg (1.31%)