



Chocolate Snowball Treats

READY IN



30 min.

SERVINGS



25

CALORIES



240 kcal

DESSERT

Ingredients

- ☐ 1.5 cups butter melted
- ☐ 6 cups graham cracker crumbs
- ☐ 1 cup semi chocolate chips
- ☐ 1 cup coconut or sweetened flaked

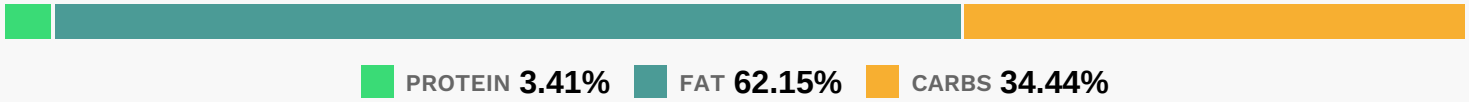
Equipment

- ☐ bowl
- ☐ mixing bowl
- ☐ microwave

Directions

- ☐ Combine the graham cracker crumbs and melted butter in a mixing bowl.
- ☐ Mix until evenly moistened.
- ☐ Melt the chocolate chips in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir the melted chocolate into the graham cracker mixture, you may need to use your hands to make sure it is evenly combined.
- ☐ Shape into 1 inch balls and roll them in the coconut. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:4.96, Glycemic Load:10.86, Inflammation Score:-3, Nutrition Score:3.3056521946969%

Nutrients (% of daily need)

Calories: 240.33kcal (12.02%), Fat: 16.77g (25.8%), Saturated Fat: 9.8g (61.24%), Carbohydrates: 20.91g (6.97%), Net Carbohydrates: 19.31g (7.02%), Sugar: 8.54g (9.49%), Cholesterol: 29.72mg (9.9%), Sodium: 230.84mg (10.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.19mg (2.06%), Protein: 2.07g (4.14%), Iron: 1.34mg (7.45%), Vitamin A: 343.96IU (6.88%), Magnesium: 26.57mg (6.64%), Phosphorus: 66.11mg (6.61%), Manganese: 0.13mg (6.4%), Fiber: 1.6g (6.39%), Copper: 0.11mg (5.3%), Vitamin B3: 0.85mg (4.26%), Zinc: 0.62mg (4.12%), Vitamin B2: 0.06mg (3.36%), Vitamin B1: 0.05mg (3.3%), Potassium: 92.05mg (2.63%), Folate: 9.78µg (2.45%), Calcium: 24.03mg (2.4%), Vitamin E: 0.36mg (2.39%), Selenium: 1.29µg (1.84%), Vitamin K: 1.47µg (1.4%), Vitamin B6: 0.02mg (1.2%)