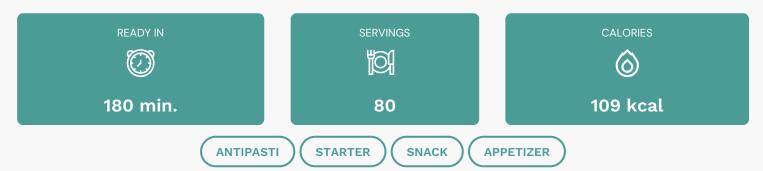


Christmas Truffles

Gluten Free



Ingredients

- 1 box german chocolate
- 1 oz food coloring red
- 1 tablespoon cocoa powder unsweetened
- 16 oz cream cheese frosting
- 42 oz candy coating disks white green
- 1 serving p of sugar red

Equipment

bowl

frying pan
baking sheet
oven
wire rack
hand mixer
toothpicks

Directions

Heat oven to 350°F. Spray 13x9-inch pan with baking spray with flour. In large bowl, beat cake mix, water, oil, eggs, food color and cocoa with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes.

Pour into pan.

Bake 30 to 35 minutes or until toothpick inserted near center comes out clean. Cool completely in pan on cooling rack.

Line cookie sheets with waxed paper.

Remove cake from pan and crumble into large bowl; stir in frosting.

Roll mixture into 11/4-inch balls; place on cookie sheets.

Melt candy melts as directed on package. Dip each cake ball into melted coating, tapping off excess and taking care not to get crumbs in coating. Return to cookie sheets. Decorate with sugar before coating sets.

Nutrition Facts

PROTEIN 0.07% FAT 44.83% CARBS 55.1%

Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:1, Nutrition Score:0.040869565356685%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 108.73kcal (5.44%), Fat: 5.25g (8.07%), Saturated Fat: 4.52g (28.23%), Carbohydrates: 14.5g (4.83%), Net Carbohydrates: 14.48g (5.27%), Sugar: 14.24g (15.82%), Cholesterol: Omg (0%), Sodium: 15.16mg (0.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.02g (0.04%)