



Christmas Truffles

 Gluten Free

READY IN



180 min.

SERVINGS



80

CALORIES



109 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

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 1 1/4-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:0, Glycemic Load:0, 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, 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: 0mg (0%), Sodium: 15.16mg (0.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.02g (0.04%)