



Cookie Dough Truffle Pops

READY IN



145 min.

SERVINGS



30

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter softened
- ☐ 1 cup candy coating disks melted chopped
- ☐ 1 large weight cream cheese white
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 2 tablespoons eggs fat-free
- ☐ 1.3 cups graham cracker crumbs
- ☐ 0.3 cup granulated sugar
- ☐ 30 you will also need: parchment paper
- ☐ 0.8 cup semisweet chocolate chips miniature

- ☐ 2 tablespoons shortening
- ☐ 8 oz toffee chips
- ☐ 1 teaspoon vanilla

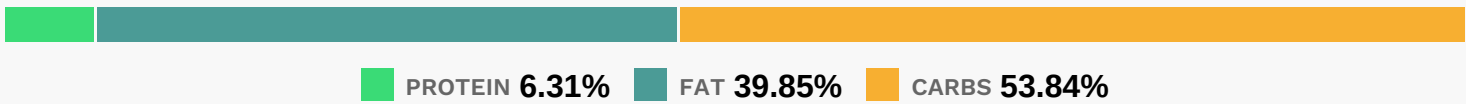
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ hand mixer
- ☐ microwave
- ☐ lollipop sticks

Directions

- ☐ In large bowl, beat butter, shortening, brown sugar and granulated sugar with electric mixer on medium speed until light and fluffy. Beat in egg product and vanilla. On low speed, beat in graham cracker crumbs just until blended. Stir in chocolate chips and 3/4 cup of the toffee bits. Cover and refrigerate until firm, about 1 hour.
- ☐ Line cookie sheet with waxed paper.
- ☐ Roll dough into 1-inch balls; place on cookie sheet. Refrigerate until firm, about 30 minutes. Keep refrigerated.
- ☐ Remove several cookie dough balls from refrigerator at a time. Dip tip of 1 lollipop stick about 1/2 inch into melted candy and insert stick into 1 cookie dough ball no more than halfway. Dip each cookie dough ball into melted candy to cover halfway; tap off excess. Quickly roll coated side in remaining toffee bits. (Reheat candy in microwave if too thick to coat.) Poke opposite end of stick into foam block.
- ☐ Let stand until set. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:5.54, Inflammation Score:-2, Nutrition Score:4.1717391052162%

Nutrients (% of daily need)

Calories: 249.47kcal (12.47%), Fat: 10.91g (16.79%), Saturated Fat: 5.98g (37.35%), Carbohydrates: 33.18g (11.06%), Net Carbohydrates: 32.24g (11.72%), Sugar: 19.06g (21.18%), Cholesterol: 14.5mg (4.83%), Sodium: 226.61mg (9.85%), Alcohol: 0.05g (100%), Alcohol %: 0.09% (100%), Caffeine: 5.09mg (1.7%), Protein: 3.89g (7.77%), Manganese: 0.2mg (10.2%), Selenium: 6.64µg (9.49%), Phosphorus: 82.41mg (8.24%), Vitamin B1: 0.11mg (7.53%), Iron: 1.22mg (6.77%), Vitamin B2: 0.11mg (6.72%), Vitamin B3: 1.24mg (6.19%), Copper: 0.11mg (5.42%), Folate: 21.27µg (5.32%), Calcium: 48.85mg (4.88%), Magnesium: 18.78mg (4.7%), Vitamin A: 202.18IU (4.04%), Fiber: 0.93g (3.74%), Zinc: 0.5mg (3.3%), Potassium: 87.75mg (2.51%), Vitamin B12: 0.11µg (1.77%), Vitamin E: 0.26mg (1.71%), Vitamin B5: 0.12mg (1.24%), Vitamin K: 1.11µg (1.06%)