



Cookies 'N Cream Jack-o'-Lantern Popcorn Balls

READY IN



20 min.

SERVINGS



10

CALORIES



226 kcal

Ingredients

- 0.3 cup butter
- 2.5 cups marshmallows jet-puffed miniature
- 16 halloween oreo cookies divided
- 5 cups air-popped popcorn
- 0.5 cup raisins

Equipment

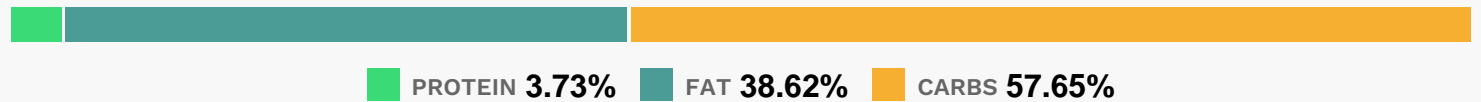
- bowl
- sauce pan

muffin liners

Directions

- Chop 11 cookies; toss with popcorn and raisins in large bowl.
- Cook marshmallows and butter in saucepan on low heat until marshmallows are melted and mixture is blended, stirring constantly.
- Pour over popcorn mixture; toss to coat.
- Shape into 10 (2-1/2-inch) balls.
- Cut remaining cookies in half. Insert 1 cookie half into top of each ball to make a "stem."
- Serve in cupcake liners if desired.

Nutrition Facts



Properties

Glycemic Index:18.56, Glycemic Load:11.51, Inflammation Score:-3, Nutrition Score:3.8995652354282%

Nutrients (% of daily need)

Calories: 225.99kcal (11.3%), Fat: 10.07g (15.5%), Saturated Fat: 2.4g (15%), Carbohydrates: 33.84g (11.28%), Net Carbohydrates: 31.98g (11.63%), Sugar: 15.06g (16.74%), Cholesterol: 0mg (0%), Sodium: 158.32mg (6.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.19g (4.38%), Iron: 2.72mg (15.08%), Manganese: 0.21mg (10.59%), Fiber: 1.86g (7.44%), Vitamin A: 281.82IU (5.64%), Copper: 0.11mg (5.63%), Vitamin K: 5.33µg (5.07%), Magnesium: 19.6mg (4.9%), Vitamin E: 0.72mg (4.83%), Phosphorus: 45.72mg (4.57%), Vitamin B2: 0.07mg (3.9%), Potassium: 126.64mg (3.62%), Vitamin B3: 0.72mg (3.59%), Vitamin B1: 0.05mg (3.5%), Folate: 13.84µg (3.46%), Zinc: 0.33mg (2.2%), Selenium: 1.25µg (1.79%), Vitamin B6: 0.03mg (1.39%)