



Cream Cheese Ladybugs

READY IN



30 min.

SERVINGS



1

CALORIES



3237 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 serving chocolate candy sprinkles
- ☐ 8 ounce cream cheese softened
- ☐ 1 egg yolk
- ☐ 1.3 teaspoons food coloring paste red
- ☐ 1 teaspoon vanilla extract
- ☐ 18.3 ounce duncan hines classic decadent cake mix white

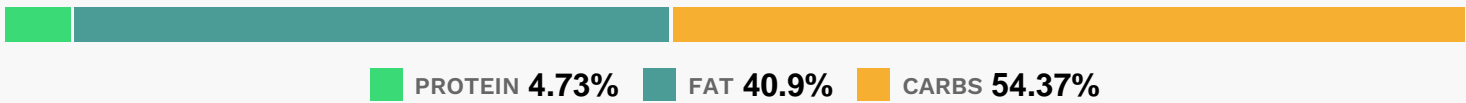
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ hand mixer

Directions

- ☐ Beat cream cheese and butter at medium speed with an electric mixer until blended.
- ☐ Add food coloring, vanilla, and egg yolk, beating well.
- ☐ Add cake mix, and beat until blended.
- ☐ Shape a portion of the dough into 40 (1-inch) balls, and place on a lightly greased baking sheet. Shape remaining dough into 40 (1/4-inch) balls; attach to larger balls on baking sheet. Gently press a knife dipped in flour down center of each larger ball. Decorate body of ladybugs with chocolate candy sprinkles.
- ☐ Bake at 375 for 8 to 10 minutes.

Nutrition Facts



Properties

Glycemic Index:77, Glycemic Load:3.4, Inflammation Score:-10, Nutrition Score:48.49826093342%

Nutrients (% of daily need)

Calories: 3237.11kcal (161.86%), Fat: 148.43g (228.35%), Saturated Fat: 87.28g (545.51%), Carbohydrates: 443.94g (147.98%), Net Carbohydrates: 438.25g (159.36%), Sugar: 235.98g (262.2%), Cholesterol: 545.48mg (181.83%), Sodium: 4671.48mg (203.11%), Alcohol: 1.38g (100%), Alcohol %: 0.21% (100%), Protein: 38.61g (77.22%), Phosphorus: 2070.3mg (207.03%), Calcium: 1390.33mg (139.03%), Selenium: 74.65µg (106.64%), Vitamin B2: 1.76mg (103.68%), Folate: 410.56µg (102.64%), Vitamin A: 4723.62IU (94.47%), Vitamin B1: 1.21mg (80.66%), Vitamin B3: 12.6mg (62.98%), Iron: 10.85mg (60.26%), Manganese: 1.1mg (55.23%), Vitamin E: 8.23mg (54.88%), Vitamin B5: 3.42mg (34.16%), Zinc: 3.98mg (26.56%), Copper: 0.48mg (23.83%), Fiber: 5.69g (22.76%), Vitamin K: 22.83µg (21.74%), Magnesium: 79.84mg (19.96%), Potassium: 659.31mg (18.84%), Vitamin B6: 0.34mg (16.88%), Vitamin B12: 0.95µg (15.77%), Vitamin D: 0.97µg (6.48%)