



Double Peanut Butter Balls

READY IN



90 min.

SERVINGS



30

CALORIES



221 kcal

DESSERT

Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 0.3 cup creamy peanut butter
- 3 cups peanut butter sandwich cookies crushed finely
- 24 peanut butter creme-filled sandwich cookies mini

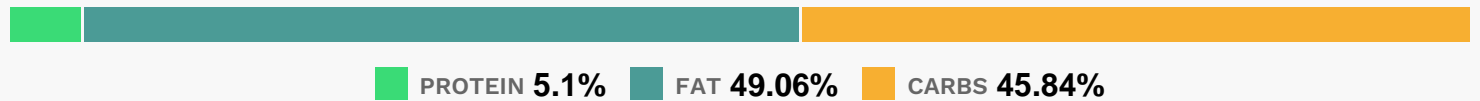
Equipment

- frying pan

Directions

- Mix cream cheese and cookie crumbs until well blended.
- Shape into 48 (1-inch) balls; place in single layer in shallow pan. Freeze 10 min.
- Mix chocolate and peanut butter until well blended. Dip balls in chocolate mixture; place in single layer in shallow waxed paper-lined pan. Top each ball with 1 mini cookie half.
- Refrigerate 1 hour or until firm. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:3.7, Glycemic Load:4.85, Inflammation Score:-2, Nutrition Score:3.8843478304536%

Nutrients (% of daily need)

Calories: 221.02kcal (11.05%), Fat: 12.32g (18.95%), Saturated Fat: 5.13g (32.09%), Carbohydrates: 25.89g (8.63%), Net Carbohydrates: 25.16g (9.15%), Sugar: 17.49g (19.43%), Cholesterol: 10.02mg (3.34%), Sodium: 142.5mg (6.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.88g (5.76%), Iron: 2.22mg (12.34%), Manganese: 0.17mg (8.49%), Vitamin B2: 0.11mg (6.76%), Vitamin E: 0.92mg (6.12%), Vitamin K: 6.06µg (5.77%), Phosphorus: 57.42mg (5.74%), Vitamin B3: 1.05mg (5.26%), Vitamin B1: 0.07mg (4.56%), Folate: 17.88µg (4.47%), Copper: 0.08mg (4.08%), Calcium: 36.9mg (3.69%), Magnesium: 14.54mg (3.63%), Selenium: 2.37µg (3.38%), Fiber: 0.73g (2.94%), Potassium: 100.71mg (2.88%), Zinc: 0.33mg (2.22%), Vitamin B5: 0.22mg (2.21%), Vitamin A: 105.25IU (2.11%), Vitamin B12: 0.08µg (1.34%), Vitamin B6: 0.03mg (1.28%)