



Easy OREO Truffles

READY IN



90 min.

SERVINGS



30

CALORIES



181 kcal

Ingredients

- 8 oz philadelphia cream cheese softened
- 36 oreo cookies divided crushed finely
- 16 oz baker's semi-sweet chocolate melted

Equipment

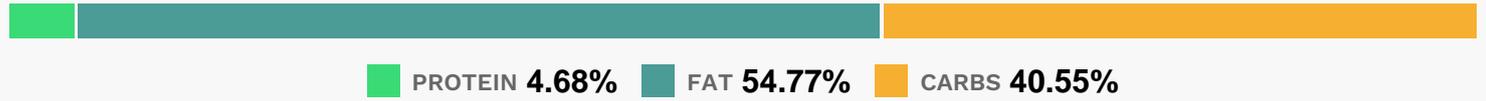
- baking sheet

Directions

- Reserve 1/4 cup cookie crumbs.

- Mix cream cheese and remaining cookie crumbs until blended; shape into 48 (1-inch) balls. Freeze 10 min.
- Cover rimmed baking sheet with waxed paper. Dip cream cheese balls in melted chocolate; place on prepared baking sheet.
- Sprinkle with reserved cookie crumbs.
- Refrigerate 1 hour or until firm.

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:0.11, Inflammation Score:-2, Nutrition Score:4.3486956306126%

Nutrients (% of daily need)

Calories: 180.82kcal (9.04%), Fat: 11.14g (17.14%), Saturated Fat: 5.67g (35.45%), Carbohydrates: 18.57g (6.19%), Net Carbohydrates: 16.94g (6.16%), Sugar: 11.7g (13%), Cholesterol: 8.54mg (2.85%), Sodium: 81.12mg (3.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13.72mg (4.57%), Protein: 2.14g (4.28%), Iron: 2.71mg (15.03%), Manganese: 0.3mg (14.94%), Copper: 0.24mg (11.91%), Magnesium: 34.06mg (8.51%), Fiber: 1.63g (6.51%), Phosphorus: 60.79mg (6.08%), Vitamin K: 5.19µg (4.95%), Selenium: 2.67µg (3.81%), Potassium: 129.4mg (3.7%), Zinc: 0.55mg (3.63%), Vitamin B2: 0.06mg (3.47%), Vitamin E: 0.51mg (3.4%), Vitamin B3: 0.51mg (2.54%), Folate: 9.46µg (2.37%), Vitamin B1: 0.03mg (2.33%), Vitamin A: 109.38IU (2.19%), Calcium: 19.73mg (1.97%), Vitamin B5: 0.13mg (1.32%)