



## Gingersnaps Cookie Balls

READY IN



100 min.

SERVINGS



40

CALORIES



112 kcal

### Ingredients

- 8 oz philadelphia cream cheese softened
- 2.3 cups gingersnaps divided crushed finely
- 16 oz baker's semi-sweet chocolate melted

### Equipment

- frying pan

### Directions

- Mix cream cheese and 2 cups cookie crumbs until blended.

- Shape into 30 (1-inch) balls; place in single layer in shallow pan. Freeze 10 min. Dip in chocolate; place in single layer in shallow waxed paper-lined pan.
- Sprinkle with remaining crumbs.
- Refrigerate 1 hour or until firm. Keep refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:0.68, Glycemic Load:0.08, Inflammation Score:-2, Nutrition Score:2.7300000190735%

## Nutrients (% of daily need)

Calories: 111.94kcal (5.6%), Fat: 6.92g (10.64%), Saturated Fat: 3.8g (23.75%), Carbohydrates: 11.15g (3.72%), Net Carbohydrates: 10.1g (3.67%), Sugar: 5.64g (6.27%), Cholesterol: 6.41mg (2.14%), Sodium: 54.21mg (2.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.75mg (3.25%), Protein: 1.4g (2.8%), Manganese: 0.25mg (12.49%), Copper: 0.16mg (8.1%), Iron: 1.13mg (6.28%), Magnesium: 23.58mg (5.9%), Fiber: 1.05g (4.19%), Phosphorus: 40.83mg (4.08%), Potassium: 93.77mg (2.68%), Selenium: 1.76µg (2.52%), Zinc: 0.36mg (2.43%), Vitamin B2: 0.04mg (2.19%), Calcium: 17.42mg (1.74%), Vitamin A: 81.94IU (1.64%), Vitamin B3: 0.31mg (1.53%), Folate: 6.04µg (1.51%), Vitamin B1: 0.02mg (1.18%), Vitamin E: 0.18mg (1.18%), Vitamin K: 1.09µg (1.04%)