



How to Make OREO Turkeys for Thanksgiving

 Popular

READY IN



40 min.

SERVINGS



48

CALORIES



835 kcal

Ingredients

- 36 oreo cookies crushed finely
- 1 package cream cheese softened ()
- 16 oz baker's chocolate sweet melted ()
- 48 servings candy corn
- 48 servings beef rib steak
- 48 servings chocolate icing

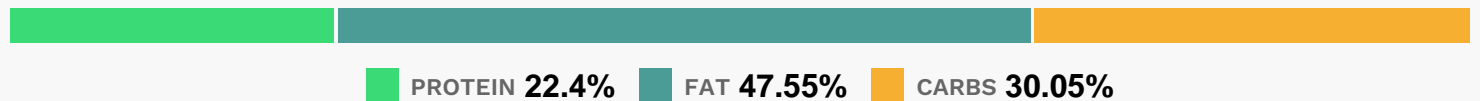
Equipment

- baking sheet
- wax paper

Directions

- Take a package of OREO cookies and crush them up finely.
- Take softened cream cheese and mix well with cookie crumbs.
- Roll into one inch cookie balls, and then freeze for 10 minutes.
- Dip cookie balls into melted chocolate and place on a prepared cookie sheet covered with wax paper.
- Place into the refrigerator for 15 minutes to an hour before decorating.
- Add 5 candy corn to the back of the ball as tail feathers.
- Use icing as glue to attach the candy eyes.
- Cut one candy corn into pieces, using the white tip as the nose, and the orange part (cut in half) as feet.

Nutrition Facts



Properties

Glycemic Index:1.46, Glycemic Load:8.25, Inflammation Score:-4, Nutrition Score:25.430869565217%

Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

Nutrients (% of daily need)

Calories: 835.44kcal (41.77%), Fat: 44.77g (68.88%), Saturated Fat: 19.56g (122.27%), Carbohydrates: 63.66g (21.22%), Net Carbohydrates: 61.83g (22.48%), Sugar: 53.93g (59.92%), Cholesterol: 142.62mg (47.54%), Sodium: 325.53mg (14.15%), Caffeine: 8.01mg (2.67%), Protein: 47.45g (94.9%), Zinc: 12.61mg (84.09%), Selenium: 56.81µg (81.16%), Vitamin B12: 3.76µg (62.7%), Vitamin B3: 11.49mg (57.46%), Vitamin B6: 0.91mg (45.45%), Vitamin B2: 0.67mg (39.2%), Phosphorus: 381.69mg (38.17%), Iron: 6.67mg (37.06%), Copper: 0.51mg (25.64%), Manganese: 0.46mg (22.77%), Magnesium: 83.29mg (20.82%), Potassium: 720.91mg (20.6%), Vitamin B1: 0.23mg (15.63%), Vitamin K: 10.51µg (10.01%), Fiber: 1.83g (7.32%), Vitamin E: 0.73mg (4.86%), Folate: 17.58µg (4.39%), Calcium: 32.66mg (3.27%), Vitamin A: 97.31IU (1.95%), Vitamin D: 0.23µg (1.51%)