



Ice Cream Bon Bons

 Dairy Free

READY IN



150 min.

SERVINGS



30

CALORIES



68 kcal

DESSERT

Ingredients

- 12 chocolate chip cookie mix divided (2 inch)
- 2 cups ice-cream chocolate shell
- 2 Tbsp multi-colored sprinkles
- 1 Tbsp plus light
- 6 maraschino cherries
- 3 oz baker's semi-sweet chocolate
- 1 Tbsp shortening

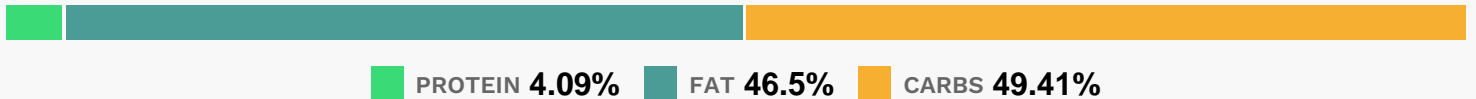
Equipment

- frying pan
- baking sheet
- double boiler
- wax paper

Directions

- Crush six of the cookies in shallow dish; set aside. Scoop ice cream into six balls. Press one cherry into center of each ball; immediately roll in cookie crumbs until evenly coated on all sides.
- Place on wax paper-covered baking sheet. Freeze 1 hour or until firm.
- Place chocolate, shortening and corn syrup in top of double boiler.
- Place over hot (not boiling) water. (Bottom of top pan should not touch boiling water.) Cook until chocolate is melted and mixture is well blended, stirring frequently.
- Top each of the six remaining cookies with one ice cream ball, securing ice cream to each cookie with 1 tsp. of the melted chocolate.
- Drizzle remaining melted chocolate evenly over ice cream balls; top with sprinkles. Freeze at least 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:3.92, Glycemic Load:2.68, Inflammation Score:-1, Nutrition Score:1.0834782641867%

Nutrients (% of daily need)

Calories: 67.87kcal (3.39%), Fat: 3.58g (5.51%), Saturated Fat: 1.78g (11.15%), Carbohydrates: 8.56g (2.85%), Net Carbohydrates: 8.07g (2.93%), Sugar: 6.26g (6.95%), Cholesterol: 3.51mg (1.17%), Sodium: 23.28mg (1.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.42%), Manganese: 0.05mg (2.5%), Copper: 0.05mg (2.43%), Magnesium: 9.04mg (2.26%), Fiber: 0.49g (1.95%), Phosphorus: 18.97mg (1.9%), Iron: 0.32mg (1.77%), Vitamin B2: 0.03mg (1.55%), Potassium: 46.21mg (1.32%), Vitamin B1: 0.02mg (1.31%), Calcium: 11.99mg (1.2%), Folate: 4.36µg (1.09%), Zinc: 0.15mg (1.03%)