



## JELL-O® Pudding Eggs

 Gluten Free  Dairy Free

READY IN



75 min.

SERVINGS



15

CALORIES



216 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 1 pkg peach pie filling instant (4 serving size)
- 3 cups powdered sugar
- 8 squares semi chocolate chips
- 0.3 cup water boiling

### Equipment

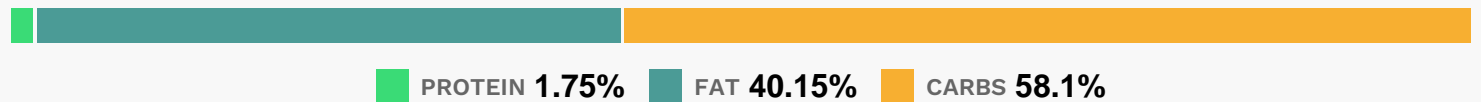
- bowl
- wax paper

microwave

## Directions

- Mix butter and dry pudding mix in large bowl. Gradually add boiling water, stirring until well blended. Stir in powdered sugar, 1 cup at a time, mixing well after each addition until mixture forms a ball. Shape scant tablespoonfuls of the pudding mixture into 30 small eggs, each about 1-1/2 inches long. (If pudding mixture is too soft, refrigerate about 15 minutes to firm slightly before shaping.) Refrigerate 30 minutes or until eggs are firm.
- Microwave semi-sweet chocolate in microwavable bowl on HIGH 1-1/2 to 2 minutes or until slightly melted. Stir until chocolate is completely melted. Dip eggs into chocolate. Refrigerate on wax paper-covered tray 15 minutes or until chocolate is firm. Meanwhile, microwave white chocolate in separate microwavable bowl on HIGH 1-1/2 to 2 minutes or until slightly melted. Stir until chocolate is completely melted.
- Drizzle white chocolate over eggs; let stand until set. Store in airtight container in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.5173912911635%

## Nutrients (% of daily need)

Calories: 216.16kcal (10.81%), Fat: 9.78g (15.05%), Saturated Fat: 4.13g (25.83%), Carbohydrates: 31.84g (10.61%), Net Carbohydrates: 30.65g (11.14%), Sugar: 28.96g (32.18%), Cholesterol: 0.9mg (0.3%), Sodium: 49.84mg (2.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.84mg (4.28%), Protein: 0.96g (1.92%), Manganese: 0.2mg (9.94%), Copper: 0.19mg (9.45%), Magnesium: 26.49mg (6.62%), Iron: 0.96mg (5.32%), Fiber: 1.2g (4.78%), Phosphorus: 39.99mg (4%), Vitamin A: 187.92IU (3.76%), Zinc: 0.4mg (2.66%), Potassium: 87.3mg (2.49%), Selenium: 1.4µg (2%), Vitamin E: 0.24mg (1.63%), Calcium: 11.17mg (1.12%), Vitamin K: 1.08µg (1.02%)