



## Lemon Blossom-OREO Cookie Balls

READY IN



100 min.

SERVINGS



40

CALORIES



116 kcal

DESSERT

### Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 1 Tbsp decorating icings assorted
- 14.3 oz golden oreo cookies crushed finely
- 1 tsp lemon zest
- 0.5 tsp nonpareils white

### Equipment

- frying pan

## Directions

- Mix cream cheese, cookie crumbs and zest until blended.
- Shape into 40 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Fit tubes of icings with star tip; use to pipe small flower onto top of each ball. Gently press nonpareil into center of each.
- Refrigerate 1 hour or until firm.

## Nutrition Facts

**PROTEIN 4.42%** **FAT 51.62%** **CARBS 43.96%**

## Properties

Glycemic Index:3.5, Glycemic Load:3.7, Inflammation Score:-1, Nutrition Score:1.363478253717%

## Nutrients (% of daily need)

Calories: 116.47kcal (5.82%), Fat: 6.77g (10.42%), Saturated Fat: 3.11g (19.45%), Carbohydrates: 12.97g (4.32%), Net Carbohydrates: 12.8g (4.65%), Sugar: 9.51g (10.56%), Cholesterol: 7.51mg (2.5%), Sodium: 65.46mg (2.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.61%), Vitamin B2: 0.06mg (3.69%), Phosphorus: 28.71mg (2.87%), Calcium: 25.24mg (2.52%), Vitamin B1: 0.03mg (2.21%), Vitamin E: 0.3mg (1.99%), Vitamin B3: 0.34mg (1.71%), Selenium: 1.18µg (1.68%), Vitamin A: 78.72IU (1.57%), Folate: 6.21µg (1.55%), Manganese: 0.03mg (1.54%), Iron: 0.25mg (1.4%), Vitamin K: 1.45µg (1.38%), Vitamin B5: 0.12mg (1.24%), Potassium: 41.24mg (1.18%)