



Lemon-Cheesecake Balls

 Vegetarian

READY IN



75 min.

SERVINGS



50

CALORIES



77 kcal

DESSERT

Ingredients

- 8 oz cream cheese softened
- 6 oz lemonade concentrate frozen thawed canned
- 3.5 cups powdered sugar
- 3 cups graham cracker crumbs

Equipment

- bowl
- baking sheet
- baking paper

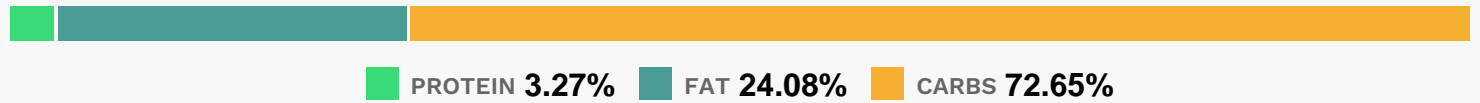
hand mixer

Directions

Line cookie sheet with waxed or parchment paper. In medium bowl, beat cream cheese, lemonade concentrate and powdered sugar with spoon or electric mixer on low speed. Fold in graham cracker crumbs.

Using 1 1/2-inch scoop, shape mixture into small balls; place on cookie sheet. Refrigerate 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:2.78, Inflammation Score:-1, Nutrition Score:0.63086956496472%

Nutrients (% of daily need)

Calories: 76.59kcal (3.83%), Fat: 2.09g (3.21%), Saturated Fat: 1g (6.22%), Carbohydrates: 14.17g (4.72%), Net Carbohydrates: 13.99g (5.09%), Sugar: 11.06g (12.29%), Cholesterol: 4.58mg (1.53%), Sodium: 47.86mg (2.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.64g (1.28%), Phosphorus: 15.27mg (1.53%), Vitamin B2: 0.02mg (1.42%), Iron: 0.22mg (1.23%), Vitamin A: 60.92IU (1.22%)