

Margarita Balls II

READY IN



45 min.

SERVINGS



48

CALORIES



106 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 pound powdered sugar
- 6 ounces cream cheese
- 4 drops drop natural food coloring green
- 1 tablespoon lime zest grated
- 0.8 cup margarita cocktail frozen thawed
- 2 tablespoons orange liqueur grand marnier® (such as)
- 2 cups pretzel twists
- 2 tablespoons tequila
- 12 ounce vanilla wafers

0.7 cup granulated sugar white

Equipment

food processor

bowl

blender

Directions

Using a food processor or blender, process all of the vanilla wafers and pretzels to fine crumbs.

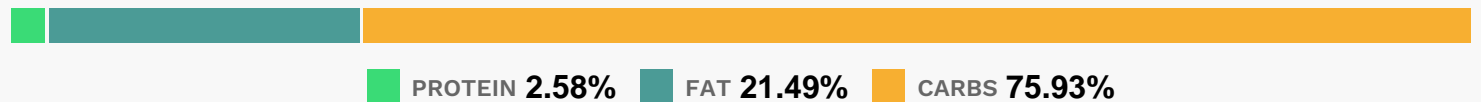
In a medium bowl, combine all of the crumbs with the confectioners' sugar. In another bowl, mix together the cream cheese, margarita mix, tequila and Grand Marnier, stir into the crumb mixture. Divide dough into two pieces, wrap and refrigerate for at least 2 hours.

Divide the white sugar into two small bowls.

Add the zest of 1 lime to each bowl. Stir the food coloring into one of the bowls. Unwrap dough and roll into walnut sized balls.

Roll half of the balls in the green sugar, and the other half in the white sugar. Store in the refrigerator in the unlikely event that there are any left!

Nutrition Facts



Properties

Glycemic Index:6.34, Glycemic Load:7.04, Inflammation Score:-1, Nutrition Score:0.67217390595571%

Flavonoids

Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

Nutrients (% of daily need)

Calories: 106.05kcal (5.3%), Fat: 2.52g (3.87%), Saturated Fat: 1.13g (7.05%), Carbohydrates: 20g (6.67%), Net Carbohydrates: 19.83g (7.21%), Sugar: 15.41g (17.13%), Cholesterol: 3.65mg (1.22%), Sodium: 64.47mg (2.8%), Alcohol: 0.37g (100%), Alcohol %: 1.58% (100%), Protein: 0.68g (1.36%), Vitamin B1: 0.04mg (2.55%), Folate: 9.77µg (2.44%), Vitamin B2: 0.03mg (1.93%), Vitamin B3: 0.28mg (1.41%)