



## Melting Snowman OREO Balls

READY IN



120 min.

SERVINGS



1

CALORIES



2906 kcal

DESSERT

### Ingredients

- 9 oz baker's chocolate white melted
- 1 serving colored decorating gels assorted
- 3 Tbsp philadelphia cream cheese softened
- 24 winter oreo cookies divided

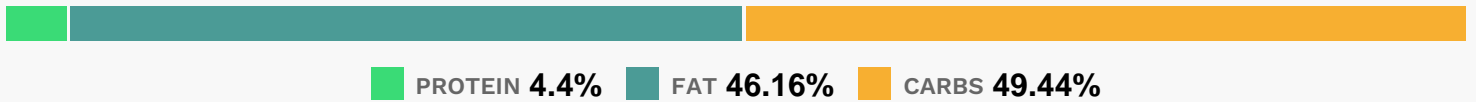
### Equipment

- baking sheet

### Directions

- Finely crush 9 cookies.
- Mix cream cheese and cookie crumbs until blended.
- Roll into 15 balls.
- Place remaining cookies on waxed paper-lined rimmed baking sheet. Dip balls in chocolate; place on cookies. Tap cookies on tray 3 to 4 times, allowing excess chocolate to pool onto cookies. Decorate with gels.
- Refrigerate 1 hour or until firm. Keep refrigerated.

## Nutrition Facts



### Properties

Glycemic Index:97, Glycemic Load:106.02, Inflammation Score:-8, Nutrition Score:46.116521534712%

### Nutrients (% of daily need)

Calories: 2906.11kcal (145.31%), Fat: 152.39g (234.45%), Saturated Fat: 75.04g (468.98%), Carbohydrates: 367.33g (122.44%), Net Carbohydrates: 358.47g (130.35%), Sugar: 278.49g (309.43%), Cholesterol: 97.52mg (32.51%), Sodium: 1483.66mg (64.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.4mg (4.8%), Protein: 32.66g (65.31%), Iron: 35.51mg (197.27%), Manganese: 1.98mg (98.89%), Vitamin K: 103.04µg (98.14%), Vitamin B2: 1.5mg (88.53%), Phosphorus: 763.44mg (76.34%), Vitamin E: 9.94mg (66.25%), Calcium: 610.41mg (61.04%), Copper: 1.12mg (56.14%), Folate: 197.46µg (49.36%), Vitamin B1: 0.74mg (49.21%), Vitamin B3: 9.43mg (47.14%), Selenium: 30.2µg (43.14%), Magnesium: 169.89mg (42.47%), Potassium: 1461.06mg (41.74%), Fiber: 8.86g (35.45%), Zinc: 4.24mg (28.25%), Vitamin B5: 2.66mg (26.63%), Vitamin B12: 1.52µg (25.41%), Vitamin A: 666.51IU (13.33%), Vitamin B6: 0.23mg (11.67%), Vitamin C: 1.28mg (1.55%)