



## Melting Snowmen Cookie Balls

 Very Healthy

READY IN



120 min.

SERVINGS



1

CALORIES



7651 kcal

DESSERT

### Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 2 Tbsp decorating icing
- 48 oreo bite size cookies mini
- 3 cups peanut butter sandwich cookies crushed finely

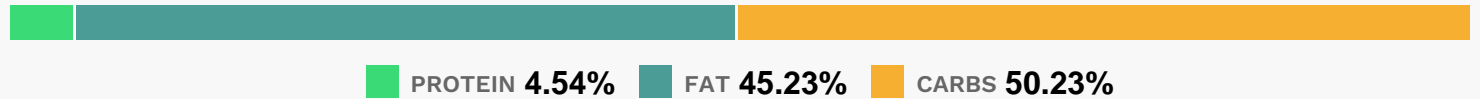
### Equipment

- frying pan

## Directions

- Mix cream cheese and cookie crumbs until blended.
- Shape into 48 (1-inch) balls; place in single layer in shallow pan. Freeze 10 min. Dip balls in chocolate; place in shallow waxed paper-lined pan, allowing excess chocolate to pool at bottom of each ball. Decorate with remaining ingredients to resemble snowmen.
- Refrigerate 1 hour or until firm. Keep refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:140, Glycemic Load:152.51, Inflammation Score:-10, Nutrition Score:77.198260867077%

## Nutrients (% of daily need)

Calories: 7650.83kcal (382.54%), Fat: 393.7g (605.7%), Saturated Fat: 172.35g (1077.2%), Carbohydrates: 983.75g (327.92%), Net Carbohydrates: 952.44g (346.34%), Sugar: 657.69g (730.76%), Cholesterol: 300.5mg (100.17%), Sodium: 5169.98mg (224.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 52.8mg (17.6%), Protein: 88.93g (177.87%), Iron: 128.89mg (716.05%), Manganese: 7.21mg (360.59%), Vitamin K: 328.91µg (313.24%), Vitamin B2: 4.08mg (240.21%), Vitamin E: 31.75mg (211.68%), Copper: 3.77mg (188.6%), Phosphorus: 1828.81mg (182.88%), Folate: 690.75µg (172.69%), Vitamin B1: 2.35mg (156.65%), Vitamin B3: 30.26mg (151.31%), Magnesium: 557.85mg (139.46%), Selenium: 89.75µg (128.22%), Fiber: 31.3g (125.22%), Calcium: 1119.63mg (111.96%), Potassium: 3753.42mg (107.24%), Zinc: 11.49mg (76.58%), Vitamin B5: 6.55mg (65.45%), Vitamin A: 3169.05IU (63.38%), Vitamin B12: 2.4µg (40.07%), Vitamin B6: 0.56mg (28.02%), Vitamin C: 1.7mg (2.06%)