



Olive-Cheese Balls

READY IN



110 min.

SERVINGS



48

CALORIES



54 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 1.3 cups flour all-purpose gold medal®
- ☐ 48 small pimiento stuffed olives dry drained
- ☐ 8 ounces sharp cheddar cheese shredded

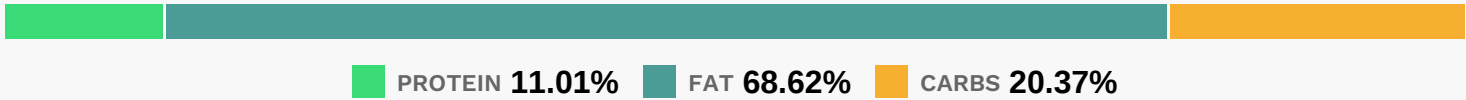
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Stir together cheese and flour in large bowl. Stir in butter thoroughly. (If dough seems dry, work with hands.)
- ☐ Mold 1 teaspoon dough around each olive; shape into ball.
- ☐ Place 2 inches apart on ungreased cookie sheet. Cover and refrigerate at least 1 hour but no longer than 24 hours.
- ☐ Heat oven to 400°F.
- ☐ Bake 15 to 20 minutes or until light brown.

Nutrition Facts



Properties

Glycemic Index:2.13, Glycemic Load:1.83, Inflammation Score:-1, Nutrition Score:1.2652173933937%

Flavonoids

Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg

Nutrients (% of daily need)

Calories: 53.93kcal (2.7%), Fat: 4.15g (6.39%), Saturated Fat: 1.39g (8.68%), Carbohydrates: 2.77g (0.92%), Net Carbohydrates: 2.55g (0.93%), Sugar: 0.05g (0.05%), Cholesterol: 4.72mg (1.57%), Sodium: 115.66mg (5.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.5g (3%), Calcium: 36.68mg (3.67%), Selenium: 2.48µg (3.54%), Vitamin A: 147.64IU (2.95%), Phosphorus: 25.86mg (2.59%), Vitamin B2: 0.04mg (2.24%), Vitamin B1: 0.03mg (1.87%), Folate: 7.09µg (1.77%), Vitamin E: 0.26mg (1.75%), Zinc: 0.2mg (1.32%), Manganese: 0.02mg (1.13%), Vitamin B3: 0.2mg (1.02%)