



Oreo Balls

READY IN



120 min.

SERVINGS



30

CALORIES



129 kcal

DESSERT

Ingredients

- 10 oz chocolate chips
- 8 oz cream cheese
- 30 oreo cookies

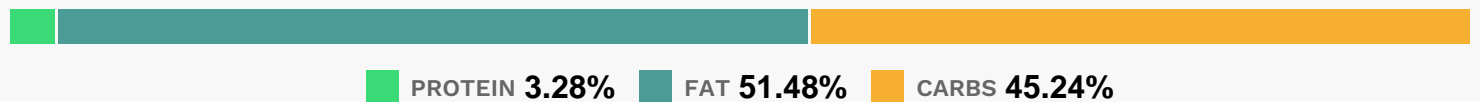
Equipment

- food processor
- bowl
- toothpicks
- meat tenderizer

Directions

- Start off by crushing up the Oreos. I tend to put the Oreos into a large baggie and hit them with the flat side of my meat tenderizer to accomplish this. You could also use a food processor, but I've had issues getting a consistent texture when I've tried that.
- Add the cream cheese to the crushed Oreos. Use your hands to mix the cream cheese into the Oreos. Then roll the mixture into 1 inch balls. At this point I would recommend freezing the ball for a few hours (or overnight). It makes it so much easier to cover them in chocolate! When you are ready to cover the balls, melt either the chocolate chips or chocolate almond bark in a small bowl. Then poke a toothpick into a ball and dip it in the chocolate. If you are worried about the balls looking perfect, you can poke the other end of the toothpick into an empty styrofoam egg carton while the chocolate hardens. That's it! Allow the chocolate to set up and then eat them!

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:1.8473912995795%

Nutrients (% of daily need)

Calories: 129.39kcal (6.47%), Fat: 7.59g (11.68%), Saturated Fat: 3.89g (24.33%), Carbohydrates: 15.01g (5%), Net Carbohydrates: 14.66g (5.33%), Sugar: 10.57g (11.74%), Cholesterol: 7.64mg (2.55%), Sodium: 70.3mg (3.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.09g (2.18%), Iron: 1.46mg (8.11%), Manganese: 0.08mg (4.11%), Vitamin K: 3.45µg (3.28%), Vitamin B2: 0.05mg (2.7%), Vitamin E: 0.36mg (2.41%), Copper: 0.04mg (2.07%), Vitamin A: 101.77IU (2.04%), Folate: 8µg (2%), Phosphorus: 19.25mg (1.92%), Potassium: 65.06mg (1.86%), Selenium: 1.27µg (1.82%), Vitamin B1: 0.03mg (1.69%), Calcium: 16.6mg (1.66%), Vitamin B3: 0.32mg (1.59%), Magnesium: 6.32mg (1.58%), Fiber: 0.35g (1.39%)