



## OREO Celebration Cookie Ball Pops

READY IN



90 min.

SERVINGS



30

CALORIES



169 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate white melted (6 oz.)
- 0.5 cup multi-colored sprinkles divided
- 8 oz philadelphia cream cheese softened
- 36 oreo cookies crushed finely
- 8 oz baker's semi-sweet chocolate melted

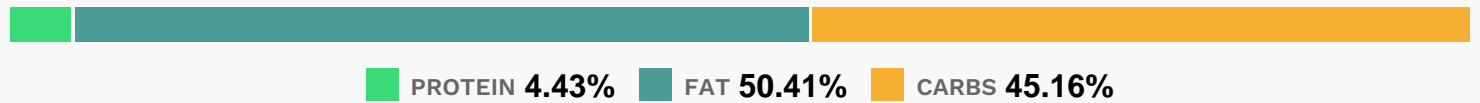
### Equipment

- baking sheet
- lollipop sticks

## Directions

- Mix cream cheese and cookie crumbs until blended.
- Shape into 48 (1-inch) balls. Freeze 10 min. Insert lollipop stick into center of each ball. Dip 24 balls in semi-sweet chocolate; top with half the sprinkles.
- Place on waxed paper-covered rimmed baking sheet. Repeat with remaining balls, white chocolate and remaining sprinkles.
- Refrigerate 1 hour or until firm.

## Nutrition Facts



## Properties

Glycemic Index:3.23, Glycemic Load:1.67, Inflammation Score:-2, Nutrition Score:3.4165217729042%

## Nutrients (% of daily need)

Calories: 168.7kcal (8.44%), Fat: 9.6g (14.77%), Saturated Fat: 4.87g (30.42%), Carbohydrates: 19.35g (6.45%), Net Carbohydrates: 18.32g (6.66%), Sugar: 13.58g (15.09%), Cholesterol: 8.88mg (2.96%), Sodium: 83.77mg (3.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.22mg (2.41%), Protein: 1.9g (3.8%), Iron: 2.24mg (12.43%), Manganese: 0.2mg (9.95%), Copper: 0.15mg (7.3%), Magnesium: 21.21mg (5.3%), Phosphorus: 47.79mg (4.78%), Vitamin K: 4.99µg (4.75%), Fiber: 1.03g (4.12%), Vitamin B2: 0.07mg (3.88%), Vitamin E: 0.5mg (3.34%), Selenium: 2.2µg (3.15%), Potassium: 97.35mg (2.78%), Zinc: 0.37mg (2.48%), Folate: 9.73µg (2.43%), Vitamin B3: 0.47mg (2.36%), Vitamin B1: 0.03mg (2.33%), Calcium: 22.57mg (2.26%), Vitamin A: 106.73IU (2.13%), Vitamin B5: 0.13mg (1.32%)