



## OREO-Cherry Cookie Balls

 Vegetarian

READY IN



90 min.

SERVINGS



40

CALORIES



125 kcal

DESSERT

### Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 40 maraschino cherries dry
- 36 oreo cookies crushed finely
- 8 drops food coloring red
- 2 tsp colored sugar red

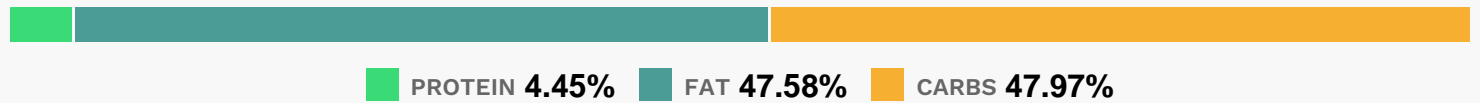
### Equipment

- baking sheet

## Directions

- Mix cream cheese and cookie crumbs until blended.
- Shape into 40 (1-1/4-inch) balls; press to flatten. Top each with cherry; wrap cream cheese mixture around cherry to completely enclose cherry. Re-roll into balls. Freeze 10 min.
- Mix melted chocolate and food coloring until blended. Dip balls in chocolate; place on waxed paper-covered rimmed baking sheet.
- Sprinkle with sugar. Refrigerate 1 hour or until firm.

## Nutrition Facts



## Properties

Glycemic Index:4.18, Glycemic Load:3.74, Inflammation Score:-1, Nutrition Score:2.0973913172341%

## Nutrients (% of daily need)

Calories: 124.86kcal (6.24%), Fat: 6.75g (10.39%), Saturated Fat: 3.41g (21.3%), Carbohydrates: 15.32g (5.11%), Net Carbohydrates: 14.83g (5.39%), Sugar: 11.78g (13.08%), Cholesterol: 7.51mg (2.5%), Sodium: 67.56mg (2.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.42g (2.84%), Iron: 1.36mg (7.53%), Manganese: 0.08mg (3.76%), Vitamin K: 3.93µg (3.74%), Vitamin B2: 0.06mg (3.69%), Phosphorus: 31.23mg (3.12%), Calcium: 27.39mg (2.74%), Vitamin E: 0.4mg (2.66%), Copper: 0.05mg (2.47%), Selenium: 1.44µg (2.06%), Fiber: 0.49g (1.96%), Folate: 7.69µg (1.92%), Vitamin B1: 0.03mg (1.86%), Vitamin B3: 0.35mg (1.75%), Magnesium: 6.81mg (1.7%), Potassium: 58.13mg (1.66%), Vitamin A: 81.16IU (1.62%), Zinc: 0.18mg (1.23%), Vitamin B5: 0.12mg (1.19%)