


 1%  
HEALTH SCORE

# OREO Cookie Balls – Snowman

 Vegetarian  Popular

READY IN  
  
75 min.

SERVINGS  
  
12

CALORIES  
  
679 kcal

DESSERT

## Ingredients

- 1 package oreo cookies
- 8 oz cream cheese softened
- 4 packages chocolate
- 1 package chocolate bar
- 12 servings chocolate icing black
- 12 servings chocolate icing
- 1 serving frangelico
- 12 servings frangelico

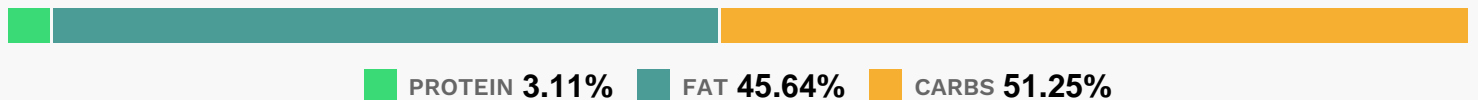
## Equipment

- baking sheet
- mixing bowl
- wax paper

## Directions

- Take the entire package of OREO Cookies (filling and all) and crush them in a large gallon ziplock bag.
- Empty cookie crumbs into large mixing bowl.
- Place cream cheese in large mixing bowl.
- Mix well on medium speed.
- Use a 1" cookie scoop and create round balls with palms of hands.
- Place on a cookie sheet.
- Place cookie balls in freezer for about 10 minutes.
- Melt
- Baker's Chocolate per instructions.
- Dip Cookie Balls into chocolate and then place on a wax paper covered cookie sheet.
- Place in the refrigerator for an hour to harden.
- Take icing and dab a bit on a Rolo candy and place on the top of the cookie ball. Use the gel icing to create eyes, nose, and mouth.
- Add a dab of icing to snowflake and attach to the Rolo for decoration.

## Nutrition Facts



## Properties

Glycemic Index:17.17, Glycemic Load:32.2, Inflammation Score:-3, Nutrition Score:8.6773913043478%

## Nutrients (% of daily need)

Calories: 678.91kcal (33.95%), Fat: 34.91g (53.71%), Saturated Fat: 14.94g (93.38%), Carbohydrates: 88.21g (29.4%), Net Carbohydrates: 87.03g (31.65%), Sugar: 73.65g (81.84%), Cholesterol: 27mg (9%), Sodium: 342.77mg (14.9%), Protein: 5.35g (10.69%), Iron: 4.78mg (26.55%), Vitamin B2: 0.41mg (24.04%), Vitamin K: 21.45µg (20.43%), Vitamin E: 2.31mg (15.43%), Phosphorus: 131.96mg (13.2%), Manganese: 0.26mg (13.13%), Calcium: 102.96mg (10.3%), Folate: 31.85µg (7.96%), Copper: 0.15mg (7.68%), Selenium: 5.35µg (7.64%), Vitamin B1: 0.11mg (7.2%), Vitamin B3: 1.4mg (7.02%), Potassium: 240.65mg (6.88%), Magnesium: 24.71mg (6.18%), Vitamin A: 265.91IU (5.32%), Vitamin B5: 0.48mg (4.81%), Fiber: 1.18g (4.72%), Zinc: 0.69mg (4.63%), Vitamin B12: 0.25µg (4.21%), Vitamin B6: 0.04mg (2.02%)