



OREO Snowman Cookie Balls

 Vegetarian

READY IN



90 min.

SERVINGS



48

CALORIES



97 kcal

DESSERT

Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 1 tsp decorating gel black
- 2 tsp orange decorating icing
- 36 oreo cookies crushed finely

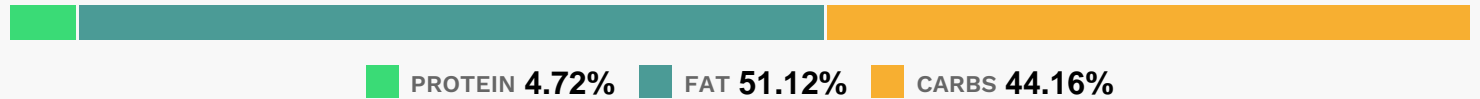
Equipment

- baking sheet

Directions

- Mix cream cheese and cookie crumbs until blended.
- Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place on waxed paper-covered rimmed baking sheet. Decorate with remaining ingredients to resemble snowmen.
- Refrigerate 1 hour or until firm.

Nutrition Facts



Properties

Glycemic Index:2.92, Glycemic Load:3.06, Inflammation Score:-1, Nutrition Score:1.6878260675332%

Nutrients (% of daily need)

Calories: 97.36kcal (4.87%), Fat: 5.65g (8.7%), Saturated Fat: 2.84g (17.77%), Carbohydrates: 10.99g (3.66%), Net Carbohydrates: 10.71g (3.89%), Sugar: 8.15g (9.06%), Cholesterol: 6.26mg (2.09%), Sodium: 56.51mg (2.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.18g (2.35%), Iron: 1.11mg (6.18%), Manganese: 0.06mg (3.11%), Vitamin B2: 0.05mg (3.11%), Vitamin K: 3.24µg (3.08%), Phosphorus: 25.94mg (2.59%), Vitamin E: 0.33mg (2.23%), Calcium: 20.58mg (2.06%), Copper: 0.04mg (1.76%), Selenium: 1.19µg (1.7%), Folate: 6.43µg (1.61%), Vitamin B1: 0.02mg (1.55%), Vitamin B3: 0.29mg (1.46%), Magnesium: 5.51mg (1.38%), Potassium: 47.64mg (1.36%), Vitamin A: 65.76IU (1.32%), Fiber: 0.28g (1.1%)