



OREO Turkey

 Popular

READY IN



45 min.

SERVINGS



6

CALORIES



101 kcal

DESSERT

Ingredients

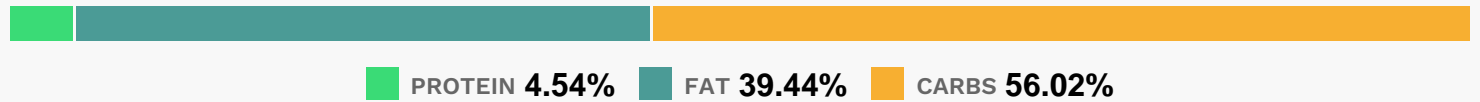
- 30 pieces candy corn
- 6 chocolate malted milk balls
- 6 oreo cookies
- 6 cinnamon candies red hot
- 1 ounce semi-sweet baking chocolate melted

Equipment

Directions

- Separate each cookie, leaving all the creme filling on one half of each. Set filling-topped halves aside.
- Use small amount of melted chocolate to attach 5 candy corn pieces, pointed-sides down, to each plain cookie half for the turkey's tail. Refrigerate 5 minutes or until chocolate is firm.
- Attach malted milk ball to center of each filling-topped cookie half with melted chocolate for the turkey's body. Use additional melted chocolate to attach cinnamon candies to bodies for the heads.
- Attach turkey tails to bodies with remaining melted chocolate. Refrigerate until firm.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.0895652414664%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 100.58kcal (5.03%), Fat: 4.76g (7.33%), Saturated Fat: 2.21g (13.79%), Carbohydrates: 15.22g (5.07%), Net Carbohydrates: 14.09g (5.12%), Sugar: 9.76g (10.84%), Cholesterol: 0mg (0%), Sodium: 61.09mg (2.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.38mg (1.46%), Protein: 1.23g (2.47%), Manganese: 0.28mg (13.91%), Iron: 2.27mg (12.63%), Copper: 0.19mg (9.64%), Magnesium: 21.09mg (5.27%), Fiber: 1.13g (4.53%), Zinc: 0.54mg (3.63%), Vitamin K: 3.75µg (3.57%), Phosphorus: 30.06mg (3.01%), Folate: 8.64µg (2.16%), Vitamin E: 0.32mg (2.1%), Vitamin B1: 0.03mg (2.04%), Vitamin B2: 0.03mg (1.96%), Potassium: 67.3mg (1.92%), Vitamin B3: 0.38mg (1.88%), Selenium: 1.01µg (1.44%)