



## Red Velvet Cookie Balls

READY IN



90 min.

SERVINGS



30

CALORIES



186 kcal

### Ingredients

- 8 oz philadelphia cream cheese softened
- 36 golden chocolate creme oreo cookies crushed finely
- 0.5 tsp food coloring red
- 16 oz baker's semi-sweet chocolate melted
- 2 Tbsp sprinkles red

### Equipment

- baking sheet

### Directions

- Mix cream cheese, cookie crumbs and food coloring until blended.
- Shape into 48 (1-inch) balls. Freeze 10 min. Dip in melted chocolate; place on waxed paper-covered baking sheet. Top with sprinkles.
- Refrigerate 1 hour or until firm.

## Nutrition Facts



### Properties

Glycemic Index:0.9, Glycemic Load:0.11, Inflammation Score:-2, Nutrition Score:3.5091303949771%

### Nutrients (% of daily need)

Calories: 186.37kcal (9.32%), Fat: 11.31g (17.4%), Saturated Fat: 5.32g (33.25%), Carbohydrates: 19.35g (6.45%), Net Carbohydrates: 17.93g (6.52%), Sugar: 12.1g (13.45%), Cholesterol: 8.54mg (2.85%), Sodium: 81.12mg (3.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13mg (4.33%), Protein: 2.04g (4.08%), Manganese: 0.24mg (12.16%), Copper: 0.21mg (10.32%), Magnesium: 29.31mg (7.33%), Iron: 1.28mg (7.12%), Phosphorus: 58.2mg (5.82%), Fiber: 1.43g (5.7%), Vitamin B2: 0.06mg (3.52%), Selenium: 2.35µg (3.36%), Zinc: 0.5mg (3.31%), Potassium: 108.81mg (3.11%), Vitamin B1: 0.04mg (2.94%), Vitamin B3: 0.52mg (2.6%), Vitamin E: 0.38mg (2.56%), Vitamin A: 109.09IU (2.18%), Calcium: 20.6mg (2.06%), Folate: 7.88µg (1.97%), Vitamin K: 1.97µg (1.87%), Vitamin B5: 0.15mg (1.45%)