



Reindeer Cookie Ball Pops

READY IN



100 min.

SERVINGS



40

CALORIES



149 kcal

DESSERT

Ingredients

- 1.3 cups candy-coated chocolate pieces
- 8 oz philadelphia cream cheese softened
- 2.3 cups gingersnaps crushed finely
- 1 cup pretzel twists
- 16 oz baker's semi-sweet chocolate melted

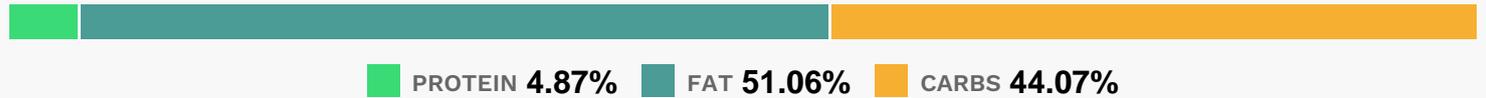
Equipment

- frying pan
- lollipop sticks

Directions

- Mix cream cheese and gingersnap crumbs until blended.
- Shape into 30 (1-inch) balls; place in single layer in shallow pan. Freeze 10 min. Dip balls in chocolate; place in single layer in waxed paper-lined pan. Insert lollipop stick into each ball. Decorate with candies and pretzels as shown in photo.
- Refrigerate 1 hour or until firm. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:2.75, Glycemic Load:0.76, Inflammation Score:-2, Nutrition Score:2.9521738864158%

Nutrients (% of daily need)

Calories: 148.65kcal (7.43%), Fat: 8.47g (13.03%), Saturated Fat: 4.74g (29.65%), Carbohydrates: 16.45g (5.48%), Net Carbohydrates: 15.19g (5.52%), Sugar: 9.73g (10.81%), Cholesterol: 7.38mg (2.46%), Sodium: 71.81mg (3.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.75mg (3.25%), Protein: 1.82g (3.63%), Manganese: 0.26mg (12.98%), Copper: 0.16mg (8.18%), Iron: 1.26mg (6.99%), Magnesium: 23.89mg (5.97%), Fiber: 1.26g (5.03%), Phosphorus: 42.19mg (4.22%), Potassium: 96.14mg (2.75%), Selenium: 1.81µg (2.59%), Calcium: 25.25mg (2.53%), Zinc: 0.37mg (2.5%), Vitamin B2: 0.04mg (2.4%), Folate: 7.96µg (1.99%), Vitamin A: 96.5IU (1.93%), Vitamin B3: 0.36mg (1.81%), Vitamin B1: 0.02mg (1.48%), Vitamin E: 0.18mg (1.22%), Vitamin K: 1.12µg (1.07%)