



## S'Mores Cookie Ball Pops

READY IN



90 min.

SERVINGS



16

CALORIES



224 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 8 oz philadelphia cream cheese softened
- 18 graham crackers divided
- 16 marshmallows jet-puffed
- 4 oz baker's semi-sweet chocolate (6 oz.)
- 2 Tbsp sugar
- 0.5 tsp vanilla

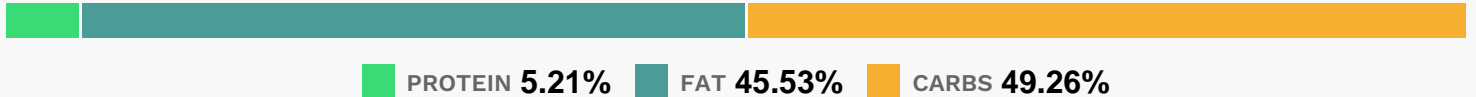
### Equipment

- bowl
- frying pan
- microwave
- lollipop sticks

## Directions

- Chop 6 grahams coarsely; set aside. Finely crush remaining grahams; mix with cream cheese, sugar and vanilla until well blended. Use 2 Tbsp. of the cream cheese mixture to evenly coat each marshmallow. (Coating will be thin.)
- Microwave semi-sweet and white chocolate in same microwaveable bowl on HIGH 2 min. or until chocolates are completely melted and mixture is well blended, stirring every 30 sec.
- Dip 1 lollipop stick about 1/2-inch deep in chocolate; insert chocolate-covered end into center of 1 coated marshmallow. Repeat with remaining marshmallows. Dip 1 marshmallow in remaining melted chocolate; shake gently to allow excess chocolate to drip back into bowl. Dip marshmallow in chopped grahams, turning to coat bottom and part-way of side of each.
- Place in shallow waxed paper-lined pan. Repeat with remaining marshmallows.
- Refrigerate 1 hour or until firm.

## Nutrition Facts



## Properties

Glycemic Index:18.85, Glycemic Load:16.11, Inflammation Score:-2, Nutrition Score:3.2882608657946%

## Nutrients (% of daily need)

Calories: 224.04kcal (11.2%), Fat: 11.46g (17.63%), Saturated Fat: 6.05g (37.81%), Carbohydrates: 27.9g (9.3%), Net Carbohydrates: 26.77g (9.74%), Sugar: 16.48g (18.32%), Cholesterol: 16.23mg (5.41%), Sodium: 161.02mg (7%), Alcohol: 0.05g (100%), Alcohol %: 0.11% (100%), Caffeine: 6.1mg (2.03%), Protein: 2.95g (5.9%), Phosphorus: 78.45mg (7.85%), Iron: 1.15mg (6.38%), Magnesium: 24.05mg (6.01%), Vitamin B2: 0.09mg (5.55%), Copper: 0.11mg (5.35%), Manganese: 0.1mg (4.85%), Calcium: 44.93mg (4.49%), Fiber: 1.12g (4.49%), Zinc: 0.62mg (4.13%), Vitamin A: 196.04IU (3.92%), Vitamin B3: 0.73mg (3.63%), Selenium: 2.26µg (3.23%), Vitamin B1: 0.05mg (3.07%), Potassium: 107.62mg (3.07%), Folate: 9.09µg (2.27%), Vitamin E: 0.23mg (1.55%), Vitamin B6: 0.03mg (1.52%), Vitamin B5: 0.15mg (1.46%), Vitamin B12: 0.08µg (1.39%), Vitamin K: 1.45µg (1.38%)