



## Snow People

 Dairy Free

READY IN



50 min.

SERVINGS



12

CALORIES



330 kcal

SIDE DISH

## Ingredients

- ☐ 0.5 package candy coating disks (16-ounce size) (almond bark)
- ☐ 24 large marshmallows
- ☐ 12 large pretzel rods
- ☐ 24 large gumdrops
- ☐ 24 semisweet chocolate chips miniature
- ☐ 3 portugese rolls (from 5-ounce package)

## Equipment

- ☐ baking sheet

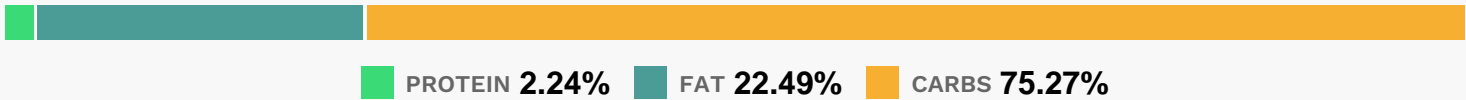
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aluminum foil

## Directions

- ☐
- Cover cookie sheet with foil or waxed paper. Melt candy coating as directed on package.
- ☐
- Thread 2 marshmallows on each pretzel rod so marshmallows are at one end of pretzel. For hat brim, press gumdrop to flatten and attach to top of pretzel, using melted coating; press and hold brim about 5 seconds. For top of hat, attach another gumdrop, flat side down, on center of brim, using melted coating; press and hold about 5 seconds.
- ☐
- Place pretzel in empty beverage glass to hold upright; let stand about 20 minutes or until set. For eyes, attach chocolate chips to marshmallow, using melted coating. Repeat with remaining gumdrops, pretzels, marshmallows and chocolate chips.
- ☐
- Cut fruit snack rolls into strips, about 6 inches long and 1/4 inch wide; place on snow people for scarves.

## Nutrition Facts



## Properties

Glycemic Index:24.54, Glycemic Load:31.14, Inflammation Score:1, Nutrition Score:1.2630435097963%

## Nutrients (% of daily need)

Calories: 330.02kcal (16.5%), Fat: 8.12g (12.5%), Saturated Fat: 7.2g (45.01%), Carbohydrates: 61.18g (20.39%), Net Carbohydrates: 60.69g (22.07%), Sugar: 40.47g (44.96%), Cholesterol: 0.12mg (0.04%), Sodium: 113.99mg (4.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.82g (3.65%), Iron: 2.96mg (16.44%), Copper: 0.04mg (2.14%), Fiber: 0.5g (1.99%), Manganese: 0.04mg (1.96%), Magnesium: 4.32mg (1.08%)