



## Snowman Cookie Balls

READY IN



135 min.

SERVINGS



10

CALORIES



1864 kcal

### Ingredients

- 30 m&m candies miniature
- 20 oz candy coating disks melted (almond bark)
- 10 pieces candy corn
- 10 crème-filled chocolate sandwich cookies
- 4 oz cream cheese softened
- 10 servings edible gold dust black
- 2 fruit
- 10 m&m candies
- 20 beef rib steak
- 10 chocolate

- 0.5 cup powdered sugar
- 10 pretzel sticks thin
- 1 pouch sugar cookie mix prepared
- 0.5 cup toffee chips
- 1 teaspoon vanilla

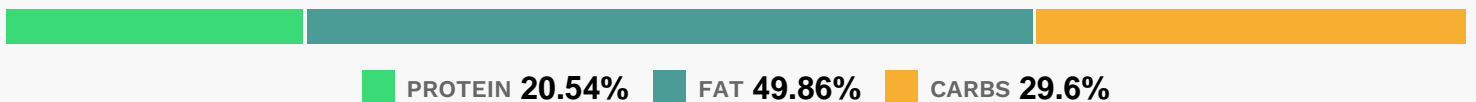
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 375F. Make and bake cookie mix as directed on package. Cool completely. Line cookie sheet with waxed paper. Finely crumble cookies into large bowl; mix in toffee bits, powdered sugar, cream cheese and vanilla until blended. Shape mixture into 10 (1 1/2-inch) balls and 10 (1-inch) balls on cookie sheet, using wet hands to make balls smooth. Refrigerate 30 minutes. Using fork, dip each cookie ball into melted candy, letting excess drip off. Return to cookie sheet.
- Let set.
- For each snowman, stack 2 cookie balls, using candy coating to attach. Separate sandwich cookies.
- Place 1 cookie half, creme side down, on top cookie ball for hat; top with chewy caramel and 1 snowflake, using candy coating to attach. Attach candy eyes, candy corn tip for nose, chocolate candies for buttons and pretzels for arms. Draw mouth with edible marker.
- Cut fruit snacks lengthwise into 1/2-inch strips. Wrap fruit snack around neck for scarf.

## Nutrition Facts



## Properties

Glycemic Index:20.36, Glycemic Load:10.96, Inflammation Score:-6, Nutrition Score:39.843043244403%

## Nutrients (% of daily need)

Calories: 1863.93kcal (93.2%), Fat: 103.47g (159.19%), Saturated Fat: 56.24g (351.52%), Carbohydrates: 138.22g (46.07%), Net Carbohydrates: 134.77g (49.01%), Sugar: 110.13g (122.37%), Cholesterol: 300.08mg (100.03%), Sodium: 512.43mg (22.28%), Alcohol: 0.14g (100%), Alcohol %: 0.02% (100%), Caffeine: 19.08mg (6.36%), Protein: 95.91g (191.83%), Selenium: 112.83µg (161.18%), Zinc: 23.85mg (159.03%), Vitamin B12: 7.54µg (125.69%), Vitamin B3: 23.22mg (116.12%), Vitamin B6: 1.84mg (92.03%), Vitamin B2: 1.25mg (73.64%), Phosphorus: 730.62mg (73.06%), Iron: 10.55mg (58.61%), Potassium: 1423.64mg (40.68%), Magnesium: 138.4mg (34.6%), Vitamin B1: 0.47mg (31.56%), Copper: 0.62mg (31.24%), Vitamin K: 16.56µg (15.77%), Fiber: 3.45g (13.82%), Vitamin A: 637.37IU (12.75%), Manganese: 0.25mg (12.58%), Folate: 33.67µg (8.42%), Calcium: 65.29mg (6.53%), Vitamin E: 0.58mg (3.87%), Vitamin D: 0.45µg (3.01%), Vitamin C: 2.04mg (2.47%), Vitamin B5: 0.18mg (1.75%)