



## Strawberry Cookie Balls

 Vegetarian

READY IN



90 min.

SERVINGS



30

CALORIES



108 kcal

DESSERT

### Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia strawberry cream cheese spread
- 10 drops food coloring red divided
- 1.7 cups vanilla wafers crushed finely

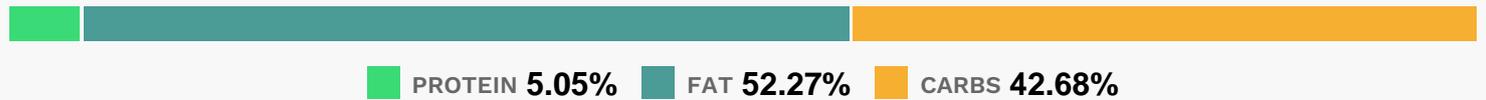
### Equipment

- frying pan

## Directions

- Mix cream cheese spread, wafer crumbs and 4 drops food coloring until blended.
- Shape into 24 (1-inch) balls; place in shallow pan. Freeze 10 min.
- Mix chocolate and remaining food coloring until blended. Dip balls in chocolate; place in single layer in shallow waxed paper-lined pan.
- Refrigerate 1 hour or until firm.

## Nutrition Facts



## Properties

Glycemic Index:4.9, Glycemic Load:8.06, Inflammation Score:-1, Nutrition Score:0.96043479296824%

## Nutrients (% of daily need)

Calories: 108.1kcal (5.41%), Fat: 6.34g (9.76%), Saturated Fat: 3.6g (22.51%), Carbohydrates: 11.65g (3.88%), Net Carbohydrates: 11.54g (4.2%), Sugar: 8.86g (9.84%), Cholesterol: 7.13mg (2.38%), Sodium: 69.85mg (3.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.38g (2.76%), Calcium: 31.64mg (3.16%), Vitamin B2: 0.05mg (2.71%), Phosphorus: 22.52mg (2.25%), Vitamin B1: 0.03mg (2.19%), Folate: 6.17µg (1.54%), Vitamin A: 75.22IU (1.5%), Vitamin B3: 0.24mg (1.22%), Potassium: 37.57mg (1.07%), Vitamin B12: 0.06µg (1.06%)