



## Toasted Coconut-Golden OREO Cookie Balls

 Vegetarian

READY IN



100 min.

SERVINGS



40

CALORIES



133 kcal

DESSERT

### Ingredients

- 12 oz baker's chocolate white melted
- 8 oz philadelphia cream cheese softened
- 1.5 cups baker's angel flake coconut divided toasted
- 32 golden oreo cookies crushed finely

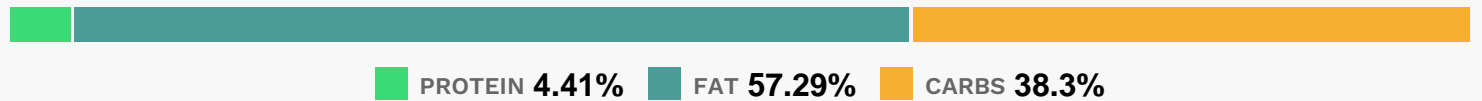
### Equipment

- frying pan

## Directions

- Mix cream cheese, cookie crumbs and 1 cup coconut until blended.
- Shape into 42 (1-inch) balls. Freeze 10 min. Dip in melted chocolate; place in single layer in shallow waxed paper-lined pan.
- Sprinkle with remaining coconut.
- Refrigerate 1 hour or until firm.

## Nutrition Facts



## Properties

Glycemic Index:2.42, Glycemic Load:3.6, Inflammation Score:-1, Nutrition Score:1.8786956557761%

## Nutrients (% of daily need)

Calories: 133.09kcal (6.65%), Fat: 8.66g (13.32%), Saturated Fat: 4.91g (30.66%), Carbohydrates: 13.02g (4.34%), Net Carbohydrates: 12.34g (4.49%), Sugar: 9.24g (10.26%), Cholesterol: 7.51mg (2.5%), Sodium: 63.89mg (2.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.5g (3%), Manganese: 0.12mg (5.84%), Vitamin B2: 0.06mg (3.74%), Phosphorus: 34.8mg (3.48%), Fiber: 0.68g (2.72%), Calcium: 25.85mg (2.58%), Selenium: 1.75µg (2.5%), Vitamin B1: 0.03mg (2.24%), Copper: 0.04mg (2.12%), Vitamin E: 0.3mg (1.99%), Iron: 0.34mg (1.91%), Vitamin B3: 0.35mg (1.73%), Potassium: 57.85mg (1.65%), Vitamin A: 78.7IU (1.57%), Folate: 6.19µg (1.55%), Vitamin B5: 0.15mg (1.47%), Magnesium: 5.74mg (1.44%), Vitamin K: 1.38µg (1.32%), Zinc: 0.19mg (1.29%)