



Toffee Cookie Balls

READY IN



90 min.

SERVINGS



30

CALORIES



117 kcal

Ingredients

- 16 toffee chip cookies crushed finely (2 inch) (2 cups)
- 0.3 cup chocolate-covered toffee bars divided chopped
- 4 oz philadelphia cream cheese softened ()
- 12 oz baker's semi-sweet chocolate melted

Equipment

- frying pan
- baking sheet

Directions

- Mix cream cheese, cookie crumbs and 2 Tbsp. chopped toffee bars until blended.
- Shape into 30 (1-inch) balls; place in single layer in shallow pan. Freeze 10 min.
- Cover rimmed baking sheet with waxed paper. Dip cookie balls into melted chocolate, turning to evenly coat each ball with chocolate; place on prepared baking sheet. Lightly press remaining chopped toffee bar into tops of balls.
- Refrigerate 1 hour or until firm.

Nutrition Facts

PROTEIN 4.44% **FAT 58.82%** **CARBS 36.74%**

Properties

Glycemic Index:3.29, Glycemic Load:2.03, Inflammation Score:-1, Nutrition Score:2.4426086817099%

Nutrients (% of daily need)

Calories: 117.12kcal (5.86%), Fat: 7.68g (11.82%), Saturated Fat: 4.18g (26.14%), Carbohydrates: 10.79g (3.6%), Net Carbohydrates: 9.56g (3.48%), Sugar: 6.56g (7.28%), Cholesterol: 5.01mg (1.67%), Sodium: 34.36mg (1.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.92mg (3.64%), Protein: 1.3g (2.61%), Manganese: 0.18mg (8.95%), Copper: 0.17mg (8.4%), Magnesium: 25.56mg (6.39%), Iron: 0.96mg (5.36%), Fiber: 1.23g (4.92%), Phosphorus: 40.89mg (4.09%), Zinc: 0.4mg (2.65%), Potassium: 90.39mg (2.58%), Selenium: 1.38µg (1.97%), Vitamin B1: 0.02mg (1.62%), Vitamin B2: 0.03mg (1.53%), Calcium: 11.76mg (1.18%), Vitamin B3: 0.23mg (1.16%), Vitamin A: 57IU (1.14%), Folate: 4.27µg (1.07%)