



White Chocolate Snowballs

READY IN



45 min.

SERVINGS



20

CALORIES



281 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 20 servings grands flaky refrigerator biscuits
- ☐ 7 ounce coconut sweetened flaked
- ☐ 12 ounces chocolate white chopped (or chips)

Equipment

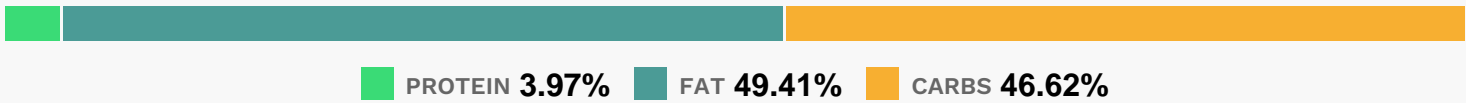
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil

☐ ziploc bags

Directions

- ☐ Make the cookie base recipe. Form the dough into teaspoon-size balls.
- ☐ Spread the coconut on a plate.
- ☐ Roll each ball in the coconut, pressing so it adheres.
- ☐ Place on prepared baking sheets.
- ☐ Bake for 10 to 12 minutes. Cool on the baking sheets for 5 minutes.
- ☐ Transfer the cookies to wire racks. Meanwhile, in a heatproof bowl placed over, but not touching, simmering water, melt the white chocolate. Turn half the cookies upside down and spread the flat sides with the white chocolate. Sandwich them with the remaining cookies. To Make Now and
- ☐ Bake Later: When you mix a batch of cookies, double the recipe.
- ☐ Bake half the dough according to the recipe and divide the rest into 4 equal portions.
- ☐ Roll each portion into a log about 1 1/2 inches in diameter. Wrap each log in plastic, then place in a resealable plastic bag. To save yourself time and hassle, label the bag with the flavor, the oven temperature, and the baking time, adding 3 to 6 minutes to the regular oven time. Freeze the dough for up to 3 months. To bake, slice the frozen dough into rounds about 1/2 inch thick, making as few or as many as you would like.
- ☐ Bake on a parchment- or foil-lined baking sheet.

Nutrition Facts



Properties

Glycemic Index:6.7, Glycemic Load:18.23, Inflammation Score:-1, Nutrition Score:3.9982608469284%

Nutrients (% of daily need)

Calories: 280.85kcal (14.04%), Fat: 15.57g (23.96%), Saturated Fat: 8.19g (51.17%), Carbohydrates: 33.07g (11.02%), Net Carbohydrates: 31.69g (11.52%), Sugar: 19.74g (21.93%), Cholesterol: 3.57mg (1.19%), Sodium: 142.43mg (6.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.81g (5.63%), Manganese: 0.22mg (10.82%), Vitamin B2: 0.14mg (8.08%), Vitamin B1: 0.11mg (7.4%), Folate: 24.17µg (6.04%), Selenium: 4.1µg (5.86%), Phosphorus: 58.34mg (5.83%), Iron: 1.03mg (5.69%), Vitamin E: 0.85mg (5.64%), Vitamin B3: 1.11mg (5.57%), Fiber: 1.38g (5.52%), Vitamin K: 4.63µg

(4.41%), Calcium: 38.58mg (3.86%), Copper: 0.06mg (3.23%), Potassium: 109.11mg (3.12%), Magnesium: 11.02mg (2.76%), Zinc: 0.33mg (2.22%), Vitamin B5: 0.2mg (2.02%), Vitamin B6: 0.03mg (1.62%), Vitamin B12: 0.1µg (1.59%)