

REINDEER DROPPINGS

Reindeer Droppings

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 24 (Serving= 1 reindeer droppings)

Nutrition (per serving)

Calories: 63	Total Carbohydrate: 11
Total Fat: 2 g	Dietary Fiber: 1 g
Saturated Fat: 0.5 g	Protein: 1 g
Sodium: 33 mg	

Ingredients

- 4 ounces fat free cream cheese
- 1/3 cup dark chocolate morsels (60% cacao or greater) (make sure gluten free for GF version)
- 1/3 cup baking cocoa (make sure gluten free for GF version)
- 1/4 cup dried cranberries, chopped
- 1/4 cup walnuts, chopped
- 1 1/4 cup plus 1/4 cup powdered sugar, divided

Directions

1. Place cream cheese in a medium bowl and beat until fluffy.
2. In a small microwave safe bowl, melt dark chocolate in the microwave for 50-60 seconds. Stir until completely melted.
3. Add baking cocoa, melted chocolate, cranberries and walnuts to cream cheese and beat until combined.
4. Gradually beat in 1 $\frac{3}{4}$ cups powdered sugar.
5. Using the $\frac{3}{4}$ cup powdered sugar that was set aside, coat hands and roll chocolate into 24 balls.
6. Refrigerate overnight. Garnish with powdered sugar or baking cocoa as desired.