



## Chocolate Cream Cheese Bars

READY IN



75 min.

SERVINGS



16

CALORIES



196 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 17.5 oz basic cookie mix chunk
- 1 serving basic cookie mix for on cookie mix pouch
- 3 oz cream cheese softened
- 2 tablespoons sugar
- 0.5 cup bittersweet chocolate
- 2 teaspoons cooking oil

### Equipment

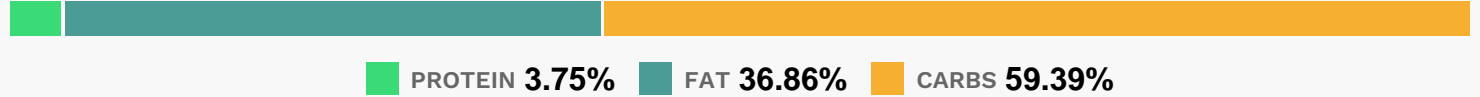
- frying pan

- oven
- knife
- ziploc bags
- microwave

## Directions

- Make cookie dough as directed on package.
- Spread into ungreased 9-inch square pan.
- Beat cream cheese and sugar until smooth; drop about 9 spoonfuls on top of dough in pan. Pull knife through filling and batter in wide curves to swirl.
- Bake at 350°F 23 to 25 minutes. Cool about 30 minutes.
- Mix chocolate chips and oil in resealable freezer plastic bag; seal. Microwave chocolate on High, 30 to 45 seconds, squeezing chocolate in bag every 15 seconds until smooth.
- Cut 1/4-inch tip from corner of bag; drizzle chocolate over bars.

## Nutrition Facts



## Properties

Glycemic Index:6.07, Glycemic Load:1.13, Inflammation Score:-1, Nutrition Score:1.3730434752677%

## Nutrients (% of daily need)

Calories: 195.62kcal (9.78%), Fat: 7.81g (12.01%), Saturated Fat: 2.78g (17.36%), Carbohydrates: 28.3g (9.43%), Net Carbohydrates: 27.07g (9.84%), Sugar: 18.34g (20.38%), Cholesterol: 5.7mg (1.9%), Sodium: 49.88mg (2.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.7mg (1.57%), Protein: 1.79g (3.57%), Fiber: 1.23g (4.91%), Manganese: 0.07mg (3.66%), Copper: 0.07mg (3.47%), Iron: 0.46mg (2.58%), Magnesium: 10.1mg (2.53%), Phosphorus: 19.91mg (1.99%), Potassium: 52.04mg (1.49%), Vitamin A: 74.12IU (1.48%), Vitamin B2: 0.02mg (1.41%), Selenium: 0.93µg (1.32%), Zinc: 0.17mg (1.14%), Vitamin E: 0.17mg (1.1%)