

Chocolate Swirls

READY IN



60 min.

SERVINGS



48

CALORIES



82 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 3 ounce cream cheese
- 1 eggs
- 2 cups flour all-purpose
- 0.3 teaspoon salt
- 1 cup semi chocolate chips melted
- 1 teaspoon vanilla extract

0.5 cup granulated sugar white

Equipment

bowl

baking sheet

oven

Directions

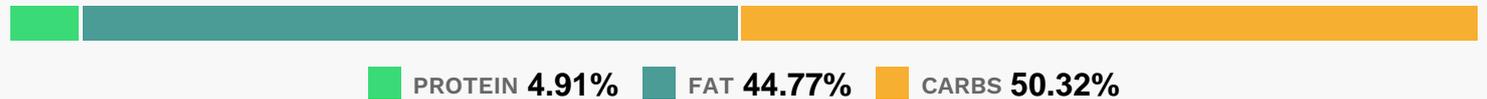
Preheat oven to 350 degrees F (175 degrees C).

In large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in cream cheese, egg, and vanilla.

Combine flour, baking powder, and salt; mix into creamed mixture to form a soft dough. Fold in the melted chocolate until the dough is just marbled. Do not over mix. Drop dough by heaping teaspoons onto ungreased cookie sheets. Cookies should be about 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, or until edges are light golden brown. Cool completely before storing.

Nutrition Facts



Properties

Glycemic Index:6.54, Glycemic Load:4.37, Inflammation Score:-1, Nutrition Score:1.58782607155%

Nutrients (% of daily need)

Calories: 82.13kcal (4.11%), Fat: 4.11g (6.32%), Saturated Fat: 2.44g (15.23%), Carbohydrates: 10.39g (3.46%), Net Carbohydrates: 9.95g (3.62%), Sugar: 5.77g (6.42%), Cholesterol: 10.51mg (3.5%), Sodium: 39.75mg (1.73%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Caffeine: 3.22mg (1.08%), Protein: 1.01g (2.03%), Manganese: 0.09mg (4.37%), Selenium: 2.58µg (3.68%), Iron: 0.52mg (2.88%), Vitamin B1: 0.04mg (2.87%), Copper: 0.06mg (2.83%), Folate: 10.22µg (2.55%), Vitamin B2: 0.04mg (2.18%), Phosphorus: 20.66mg (2.07%), Magnesium: 8.29mg (2.07%), Vitamin A: 89.71IU (1.79%), Fiber: 0.44g (1.76%), Vitamin B3: 0.35mg (1.73%), Zinc: 0.16mg (1.06%), Calcium: 10.29mg (1.03%)