

SIDE DISH

Cream Cheese Chocolate Chip Bars

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	10 min	50 min	15	\$0.70	508 kcal



Cream Cheese Chocolate Chip Bars might be just the side dish you are searching for. This recipe makes 15 servings with 508 calories, 5g of protein, and 23g of fat each. For 70 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. This recipe from Allrecipes ha...

Ingredients

- ☐ ½ cup butter, softened
- ☐ 8 ounce package cream cheese, softened
- ☐ 3 eggs, beaten
- ☐ 1 teaspoon vanilla extract
- ☐ 16 ounce package confectioners' sugar
- ☐ 1 egg, beaten
- ☐ 2 cups semisweet chocolate chips
- ☐ 18¾ ounce package yellow cake mix

EQUIPMENT Bowl, Frying pan, Oven, Hand mixer

Method

- 1 Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x13 inch pan.
- 2 In a medium bowl, mix together the cake mix, 1 egg and butter until well blended. The batter will be stiff. Crumble and press into the prepared pan.
- 3 Sprinkle chocolate chips evenly over, and press them into the crust slightly.
- 4 For the topping, beat the cream cheese, confectioners' sugar, 3 eggs and vanilla in a medium bowl using an electric mixer until light and fluffy.
- 5 Spread over the chocolate chip layer.
- 6 Bake for 45 to 50 minutes, or until golden brown. Cool completely before cutting into squares.

Nutrition per serving

508	5 g	23 g	72 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			13.2 g · 82% of daily needs
Fibre			2.3 g · 9% of daily needs
Sugar			54 g · 60% of daily needs
Sodium			367 mg · 16% of daily needs
Cholesterol			76.6 mg · 26% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cream-cheese-chocolate-chip-bars-142123