



Cream Cheese Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



277 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.8 cup brown sugar packed
- 8 ounce cream cheese
- 1 eggs
- 2.5 cups flour all-purpose
- 1 cup butter
- 2 cups milk chocolate chips
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract

0.8 cup sugar white

Equipment

baking sheet

oven

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets with non-stick cooking spray (I use butter flavored) and set aside.

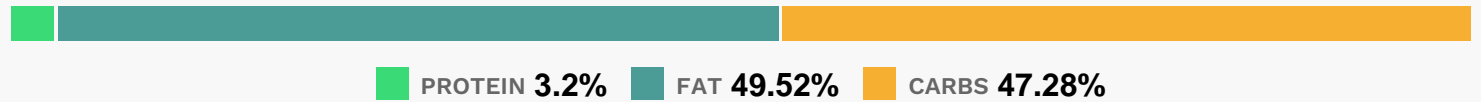
Combine cream cheese, margarine, and sugars. Blend in egg and vanilla.

Add dry ingredients and mix well.

Add chocolate chips and mix.

Bake 15–18 minutes or until edges are slightly browned. Enjoy!

Nutrition Facts



Properties

Glycemic Index:11, Glycemic Load:11.73, Inflammation Score:-4, Nutrition Score:3.1034782705424%

Nutrients (% of daily need)

Calories: 276.85kcal (13.84%), Fat: 15.47g (23.8%), Saturated Fat: 6.24g (39.03%), Carbohydrates: 33.24g (11.08%), Net Carbohydrates: 32.88g (11.96%), Sugar: 21.9g (24.33%), Cholesterol: 16.36mg (5.45%), Sodium: 189.85mg (8.25%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 2.25g (4.5%), Vitamin A: 475.14IU (9.5%), Selenium: 5.91µg (8.44%), Vitamin B1: 0.11mg (7.07%), Folate: 25.7µg (6.43%), Vitamin B2: 0.1mg (5.84%), Manganese: 0.1mg (4.78%), Calcium: 41.31mg (4.13%), Iron: 0.72mg (3.99%), Vitamin B3: 0.79mg (3.95%), Phosphorus: 33.92mg (3.39%), Vitamin E: 0.4mg (2.68%), Potassium: 85.32mg (2.44%), Vitamin B5: 0.16mg (1.56%), Fiber: 0.35g (1.41%), Copper: 0.03mg (1.28%), Magnesium: 4.9mg (1.23%), Zinc: 0.17mg (1.1%)