



Cream Cheese Cookie Cups

READY IN



25 min.

SERVINGS



12

CALORIES



313 kcal

DESSERT

Ingredients

- 18 ounces chocolate chip cookie mix refrigerated
- 4 ounces cream cheese softened
- 2 tablespoons butter softened
- 0.5 teaspoon vanilla extract
- 1.3 cups powdered sugar

Equipment

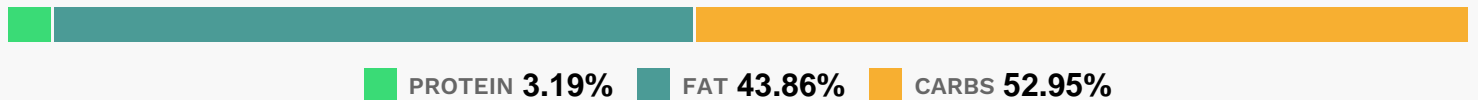
- bowl
- frying pan

- oven
- wire rack
- wooden spoon
- muffin liners

Directions

- Cut cookie dough in half (save 1 portion for another use). With floured hands, press about 1 tablespoon of dough onto the bottom and up the sides of 12 ungreased miniature muffin cups.
- Bake at 350° until lightly browned, 8–10 minutes.
- Using the end of a wooden spoon handle, reshape the puffed cookie cups. Cool for 5 minutes before removing from pan to a wire rack to cool completely.
- In a small bowl, beat the cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spoon into cookie cups. Store in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:10.47, Glycemic Load:13.57, Inflammation Score:-2, Nutrition Score:2.3821739402154%

Nutrients (% of daily need)

Calories: 312.81kcal (15.64%), Fat: 15.39g (23.68%), Saturated Fat: 7.19g (44.94%), Carbohydrates: 41.81g (13.94%), Net Carbohydrates: 40.62g (14.77%), Sugar: 26.38g (29.31%), Cholesterol: 17.96mg (5.99%), Sodium: 197.6mg (8.59%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 2.51g (5.03%), Vitamin B1: 0.14mg (9.51%), Folate: 29.41µg (7.35%), Vitamin B2: 0.1mg (5.98%), Fiber: 1.19g (4.76%), Vitamin B3: 0.86mg (4.3%), Magnesium: 14.95mg (3.74%), Vitamin A: 185.22IU (3.7%), Phosphorus: 31.52mg (3.15%), Iron: 0.53mg (2.94%), Potassium: 90.92mg (2.6%), Zinc: 0.26mg (1.76%), Selenium: 0.91µg (1.3%)