



German Chocolate Cheesecake Cookies

READY IN



60 min.

SERVINGS



18

CALORIES



313 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 eggs whole
- 4 oz cream cheese softened (half of 8-oz package)
- 1 egg whites
- 4.5 teaspoons sugar
- 15.5 oz betty rich & creamy coconut pecan frosting
- 0.5 cup semi chocolate chips

- 2 tablespoons pecans chopped

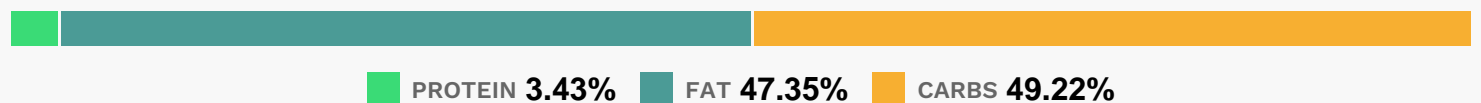
Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- wooden spoon
- microwave

Directions

- Heat oven to 350°F. Line cookie sheet with cooking parchment paper.
- In large bowl, stir together cookie mix, oil, water and whole egg. In small bowl, beat cream cheese, egg white and sugar until smooth and creamy.
- Shape dough by 2 tablespoonfuls into balls; place on cookie sheet. Press thumb or end of wooden spoon into each ball to make indentation; fill each with 1 1/2 teaspoons cream cheese mixture.
- Bake 8 to 10 minutes or until set.
- Remove from cookie sheet to cooling rack; cool completely.
- Spoon 1 tablespoon of frosting on top of each cookie. In small microwavable bowl, microwave chocolate chips on High in 10-second increments, stirring until melted and smooth.
- Drizzle chocolate over cookies; sprinkle with pecans.
- Let stand until chocolate is set.

Nutrition Facts



Properties

Glycemic Index:5.95, Glycemic Load:0.8, Inflammation Score:-1, Nutrition Score:3.0769564810654%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 312.53kcal (15.63%), Fat: 16.24g (24.99%), Saturated Fat: 5.38g (33.64%), Carbohydrates: 37.99g (12.66%), Net Carbohydrates: 36.17g (13.15%), Sugar: 25.88g (28.76%), Cholesterol: 15.76mg (5.25%), Sodium: 103.11mg (4.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.3mg (1.43%), Protein: 2.65g (5.3%), Manganese: 0.28mg (14.11%), Fiber: 1.82g (7.27%), Copper: 0.11mg (5.49%), Vitamin K: 5.66µg (5.39%), Phosphorus: 43.29mg (4.33%), Magnesium: 15.83mg (3.96%), Selenium: 2.7µg (3.86%), Vitamin E: 0.58mg (3.84%), Iron: 0.63mg (3.48%), Potassium: 105.14mg (3%), Vitamin B2: 0.05mg (2.91%), Zinc: 0.35mg (2.31%), Vitamin A: 101.91IU (2.04%), Vitamin B1: 0.03mg (1.85%), Calcium: 14.68mg (1.47%), Vitamin B5: 0.14mg (1.39%), Vitamin B6: 0.02mg (1.16%), Vitamin B3: 0.22mg (1.11%)