



## German Chocolate Cheesecake Cookies

READY IN



60 min.

SERVINGS



18

CALORIES



306 kcal

DESSERT

### Ingredients

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

1 eggs whole

## Equipment

bowl

baking sheet

baking paper

oven

wire rack

wooden spoon

microwave

## Directions

Heat oven to 350F. 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.

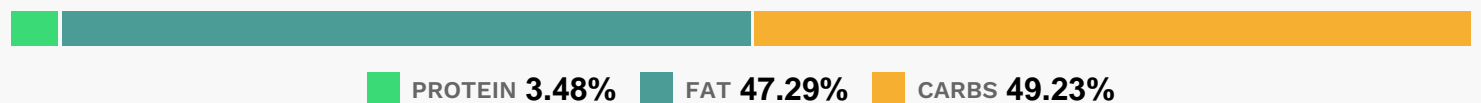
Remove from cookie sheet to cooling rack; cool completely.

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:3.0117391364082%

## 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: 305.71kcal (15.29%), Fat: 15.86g (24.41%), Saturated Fat: 5.25g (32.79%), Carbohydrates: 37.16g (12.39%), Net Carbohydrates: 35.38g (12.86%), Sugar: 25.25g (28.06%), Cholesterol: 15.76mg (5.25%), Sodium: 100.04mg (4.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.3mg (1.43%), Protein: 2.63g (5.25%), Manganese: 0.27mg (13.58%), Fiber: 1.78g (7.11%), Copper: 0.11mg (5.39%), Vitamin K: 5.6µg (5.33%), Phosphorus: 42.3mg (4.23%), Magnesium: 15.54mg (3.88%), Selenium: 2.66µg (3.81%), Vitamin E: 0.56mg (3.73%), Iron: 0.62mg (3.44%), Potassium: 102.21mg (2.92%), Vitamin B2: 0.05mg (2.89%), Zinc: 0.34mg (2.27%), Vitamin A: 101.84IU (2.04%), Vitamin B1: 0.03mg (1.81%), Calcium: 14.48mg (1.45%), Vitamin B5: 0.14mg (1.37%), Vitamin B6: 0.02mg (1.13%), Vitamin B3: 0.22mg (1.1%)