



Goopy Butter Cookies

 Popular

READY IN



18 min.

SERVINGS



24

CALORIES



154 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.3 cup confectioners' sugar
- ☐ 8 ounce cream cheese
- ☐ 1 eggs
- ☐ 0.3 teaspoon vanilla extract
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

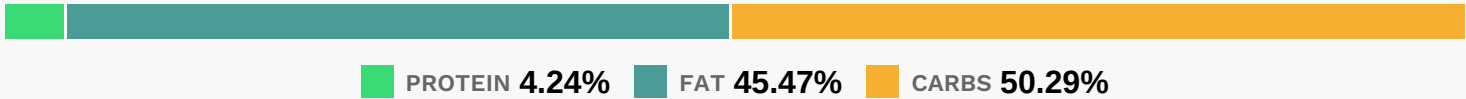
- ☐ bowl

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla.
- ☐ Add cake mix, and stir until well blended.
- ☐ Roll into 1inch balls and roll the balls in the confectioners' sugar.
- ☐ Place 1 inch apart onto an ungreased cookie sheet.
- ☐ Bake for 10 to 13 minutes in the preheated oven.
- ☐ Remove from baking sheets to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:2.3630434734666%

Nutrients (% of daily need)

Calories: 153.92kcal (7.7%), Fat: 7.86g (12.09%), Saturated Fat: 4.75g (29.66%), Carbohydrates: 19.56g (6.52%), Net Carbohydrates: 19.3g (7.02%), Sugar: 10.92g (12.14%), Cholesterol: 26.53mg (8.84%), Sodium: 219.65mg (9.55%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 1.65g (3.3%), Phosphorus: 81.71mg (8.17%), Calcium: 56.83mg (5.68%), Vitamin A: 254.99IU (5.1%), Vitamin B2: 0.08mg (4.81%), Folate: 16.51µg (4.13%), Vitamin B1: 0.05mg (3.53%), Selenium: 2.08µg (2.97%), Iron: 0.49mg (2.74%), Vitamin E: 0.41mg (2.72%), Vitamin B3: 0.51mg (2.56%), Manganese: 0.04mg (2.14%), Vitamin B5: 0.17mg (1.66%), Vitamin B6: 0.03mg (1.26%), Vitamin B12: 0.07µg (1.11%), Vitamin K: 1.16µg (1.1%), Fiber: 0.26g (1.03%)