

Kahlua Mocha Goopy Butter Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



161 kcal

DESSERT

Ingredients

- ☐ 18.3 ounce devil's food chocolate cake mix
- ☐ 0.3 cup butter softened
- ☐ 8 ounces cream cheese softened
- ☐ 1 eggs room temperature
- ☐ 3 tablespoons kahlua mocha
- ☐ 0.5 cup powdered sugar

Equipment

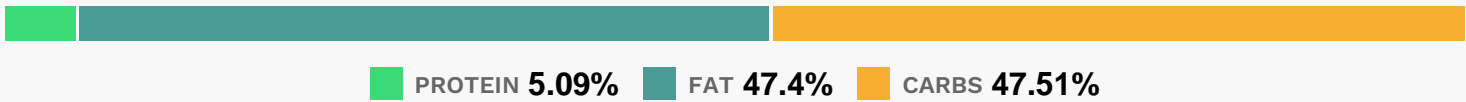
- ☐ baking sheet

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ In a large mixing bowl or stand mixer, beat together the butter, Kahlua Mocha, egg and cream cheese until fluffy.
- ☐ Add the devil's food cake mix a little a time, fully incorporating each time. Refrigerate the dough for 30 minutes.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Roll the dough into balls.
- ☐ Roll each ball into powdered sugar.
- ☐ Place on baking sheet about 2 inches apart.
- ☐ Bake for 10 to 12 minutes.
- ☐ Allow to cool for 2 minutes before moving to wire cooling rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:2.6821739097004%

Nutrients (% of daily need)

Calories: 161.07kcal (8.05%), Fat: 8.71g (13.4%), Saturated Fat: 3.89g (24.29%), Carbohydrates: 19.65g (6.55%), Net Carbohydrates: 19.13g (6.96%), Sugar: 11.94g (13.27%), Cholesterol: 21.45mg (7.15%), Sodium: 225.53mg (9.81%), Alcohol: 0.41g (100%), Alcohol %: 1.3% (100%), Protein: 2.11g (4.21%), Phosphorus: 72.51mg (7.25%), Selenium: 4.09µg (5.84%), Iron: 1.01mg (5.64%), Copper: 0.09mg (4.47%), Calcium: 43.12mg (4.31%), Vitamin A: 196.55IU (3.93%), Vitamin B2: 0.07mg (3.88%), Folate: 15.15µg (3.79%), Magnesium: 11.25mg (2.81%), Vitamin B1: 0.04mg (2.64%), Vitamin E: 0.39mg (2.63%), Manganese: 0.05mg (2.49%), Potassium: 86.76mg (2.48%), Fiber: 0.52g (2.07%), Vitamin B3: 0.36mg (1.78%), Zinc: 0.25mg (1.64%), Vitamin B5: 0.11mg (1.14%), Vitamin K: 1.19µg (1.13%)