



## Ingredients

- 8 ounces cream cheese softened
- 1 package chocolate cake mix (regular size)
- 0.8 cup milk chocolate chips divided
- 0.5 cup sugar

## Equipment

- bowl
- oven
- knife

	wire rack
	baking pan
	toothpicks
Diı	rections
	Prepare cake batter according to package directions.
	Pour into a greased 15-in. x 10-in. x 1-in. baking pan. In a small bowl, beat cream cheese and sugar until smooth. Stir in 1/4 cup chocolate chips.
	Drop by tablespoonfuls over batter.
	Cut through batter with a knife to swirl the cream cheese mixture.
	Sprinkle with remaining chocolate chips.
	Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.
	Cut into bars.
Nutrition Facts	
	PROTEIN 4.07% FAT 42.82% CARBS 53.11%

## **Properties**

Glycemic Index:2.7, Glycemic Load:2.03, Inflammation Score:-1, Nutrition Score:1.4247826162888%

## Nutrients (% of daily need)

Calories: 102.85kcal (5.14%), Fat: 5.12g (7.88%), Saturated Fat: 2.33g (14.59%), Carbohydrates: 14.29g (4.76%), Net Carbohydrates: 14g (5.09%), Sugar: 9.75g (10.83%), Cholesterol: 6.36mg (2.12%), Sodium: 118.81mg (5.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.1g (2.19%), Phosphorus: 39.14mg (3.91%), Iron: 0.55mg (3.05%), Selenium: 2.05µg (2.92%), Calcium: 26.82mg (2.68%), Copper: 0.05mg (2.47%), Vitamin B2: 0.03mg (2.01%), Folate: 8.01µg (2%), Vitamin A: 84.97IU (1.7%), Potassium: 58.69mg (1.68%), Magnesium: 6.21mg (1.55%), Vitamin B1: 0.02mg (1.46%), Manganese: 0.03mg (1.38%), Vitamin E: 0.19mg (1.25%), Fiber: 0.29g (1.15%)