



## Red Velvet Cookies stuffed with Cream Cheese Frosting

READY IN



45 min.

SERVINGS



18

CALORIES



459 kcal

SIDE DISH

### Ingredients

- ☐ 1 cup chocolate chips
- ☐ 4 oz cream cheese ( )
- ☐ 2 eggs
- ☐ 0.5 cup powdered sugar
- ☐ 1 box velvet cake mix red (I used Duncan Hines)
- ☐ 12.3 cup halfway between vegetable oil

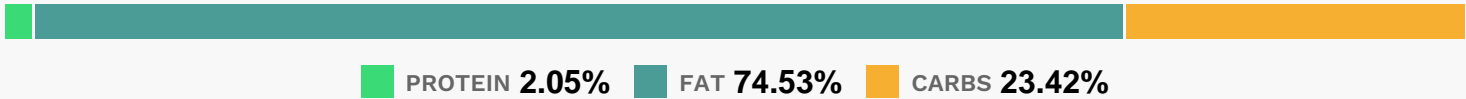
### Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350F and line two cookie sheets with silpat mat or parchment paper. In mixing bowl of a stand mixer, combined cake mix, eggs and oil.
- ☐ Mix until batter is smooth and no cake mix chunks remain.
- ☐ In a separate bowl or food processor, cream together cream cheese and powdered sugar until light and fluffy. Take ping pong sized amount of dough and flatten in palm of hand until it becomes a flat, round pancake.
- ☐ Place approximately 1 tsp cream cheese frosting into the middle of the dough. Seal up dough so that no icing is coming through.
- ☐ Roll and smooth back into a ball form.
- ☐ Place on cookie sheet and gently press 5 chocolate chips on top. Repeat with remaining dough.
- ☐ Bake about 12 minutes until cookies are set.
- ☐ Let cookies cool on baking sheets. They will initially be puffy and then will sink down and become flatter and chewier. Once cookies are completely cooled, remove from cookie sheet.

## Nutrition Facts



## Properties

Glycemic Index:1.5, Glycemic Load:0.09, Inflammation Score:-3, Nutrition Score:5.9995652825936%

## Nutrients (% of daily need)

Calories: 458.81kcal (22.94%), Fat: 39.11g (60.16%), Saturated Fat: 8.55g (53.44%), Carbohydrates: 27.66g (9.22%), Net Carbohydrates: 27.08g (9.85%), Sugar: 18.42g (20.47%), Cholesterol: 24.55mg (8.18%), Sodium: 224.79mg (9.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.42g (4.84%), Vitamin K: 56µg (53.33%), Vitamin E: 2.82mg (18.77%), Phosphorus: 81.22mg (8.12%), Selenium: 5.04µg (7.2%), Iron: 1.18mg (6.56%), Calcium: 52.03mg (5.2%), Copper: 0.1mg (5.04%), Vitamin B2: 0.08mg (4.46%), Folate: 17.74µg (4.44%), Potassium: 122.9mg (3.51%), Magnesium: 12.43mg (3.11%), Vitamin B1: 0.04mg (2.95%), Manganese: 0.06mg (2.79%), Fiber: 0.58g (2.3%), Vitamin A: 111.73IU (2.23%), Vitamin B3: 0.39mg (1.97%), Zinc: 0.29mg (1.91%), Vitamin B5: 0.14mg (1.43%), Vitamin B6: 0.02mg (1.06%)