



Red Velvet Gooey Butter Cookies

 Popular

READY IN



45 min.

SERVINGS



30

CALORIES



142 kcal

DESSERT

Ingredients

- ☐ 0.5 c butter softened
- ☐ 8 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 0.5 cup powdered sugar
- ☐ 1 package john d. taylor's velvet falerum red
- ☐ 1 tsp vanilla extract pure
- ☐ 0.5 cup chocolate chips white

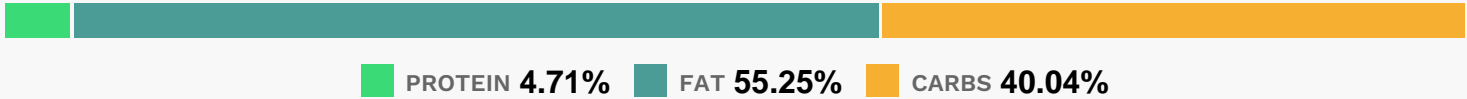
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°In a large bowl, using an electric mixer, combine butter and cream cheese until fluffy.
- ☐ Add egg and vanilla, mix until completely incorporated, then add cake mix and continue mixing until a dough forms (will be thick). Fold in chocolate chips.
- ☐ Place powdered sugar in a small bowl.Using a cookie scoop, form one inch dough balls and roll into powdered sugar to coat.
- ☐ Place cookies 2 inches apart onto a parchment lined cookie sheet and bake for 10–12 minutes, until centers are set.Cool on wire rack.When completely cooled, dust with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:4.9, Glycemic Load:1.35, Inflammation Score:-2, Nutrition Score:2.143478271268%

Nutrients (% of daily need)

Calories: 141.95kcal (7.1%), Fat: 9.04g (13.9%), Saturated Fat: 4.58g (28.6%), Carbohydrates: 14.73g (4.91%), Net Carbohydrates: 14.38g (5.23%), Sugar: 9.55g (10.61%), Cholesterol: 22.6mg (7.53%), Sodium: 171.98mg (7.48%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (100%), Protein: 1.73g (3.47%), Phosphorus: 56.47mg (5.65%), Selenium: 3.13µg (4.47%), Vitamin A: 206.41IU (4.13%), Iron: 0.69mg (3.86%), Calcium: 36.78mg (3.68%), Vitamin B2: 0.06mg (3.43%), Copper: 0.06mg (3.11%), Folate: 10.72µg (2.68%), Vitamin E: 0.36mg (2.39%), Magnesium: 8.1mg (2.03%), Potassium: 69.53mg (1.99%), Vitamin B1: 0.03mg (1.93%), Manganese: 0.03mg (1.7%), Fiber: 0.35g (1.41%), Zinc: 0.2mg (1.34%), Vitamin B3: 0.26mg (1.32%), Vitamin K: 1.25µg (1.19%), Vitamin B5: 0.11mg (1.11%)