



Soft & Chewy Chocolate Peanut Butter Cookies

READY IN



23 min.

SERVINGS



22

CALORIES



143 kcal

DESSERT

Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 4 oz philadelphia cream cheese softened ()
- 0.5 cup creamy peanut butter
- 2 eggs

Equipment

- bowl
- baking sheet

- oven
- wire rack
- blender

Directions

- Heat oven to 375F.
- Beat cream cheese, peanut butter and eggs in large bowl with mixer on low speed 1 min.
- Add dry cake mix; beat on medium speed 1 min. or until mixture pulls away from side of bowl and forms soft dough. (See Tip.)
- Shape into 44 (1-inch) balls.
- Place, 2 inches apart, on baking sheets. Flatten each ball, in criss-cross pattern, with tines of fork dipped in sugar.
- Bake 7 to 8 min. or just until edges of cookies are set. (Do not overbake.) Cool on baking sheet 2 min.
- Remove to wire rack; cool completely.

Nutrition Facts

PROTEIN 8.74% **FAT 48.97%** **CARBS 42.29%**

Properties

Glycemic Index:1.86, Glycemic Load:0.22, Inflammation Score:-2, Nutrition Score:3.5443478537642%

Nutrients (% of daily need)

Calories: 142.81kcal (7.14%), Fat: 8.21g (12.64%), Saturated Fat: 2.4g (15%), Carbohydrates: 15.96g (5.32%), Net Carbohydrates: 15.2g (5.53%), Sugar: 8.35g (9.27%), Cholesterol: 20.09mg (6.7%), Sodium: 209.02mg (9.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.3g (6.6%), Phosphorus: 86.33mg (8.63%), Manganese: 0.13mg (6.57%), Selenium: 4.35µg (6.21%), Iron: 1.06mg (5.89%), Vitamin E: 0.84mg (5.59%), Vitamin B3: 1.1mg (5.51%), Copper: 0.11mg (5.35%), Magnesium: 20.08mg (5.02%), Folate: 19.56µg (4.89%), Vitamin B2: 0.07mg (4.28%), Calcium: 39.57mg (3.96%), Potassium: 110.19mg (3.15%), Fiber: 0.75g (3.01%), Vitamin B1: 0.04mg (2.95%), Zinc: 0.38mg (2.56%), Vitamin B6: 0.04mg (2.17%), Vitamin A: 91.41IU (1.83%), Vitamin B5: 0.18mg (1.8%)