



Spider Web Brownie Pizza

READY IN



35 min.

SERVINGS



35

CALORIES



151 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 20 oz chocolate chip cookie dough refrigerated
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 2 oz baker's semi-sweet chocolate melted
- 0.5 cup sugar
- 0.5 tsp vanilla

Equipment

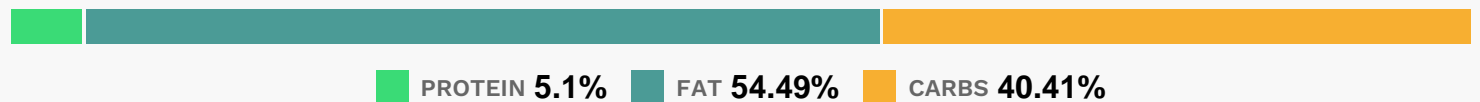
- oven

- pizza pan
- hand mixer

Directions

- Preheat oven to 350F.
- Spread cookie dough evenly into greased 12-inch pizza pan.
- Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended.
- Add eggs; mix just until blended.
- Pour over cookie dough.
- Bake 20 minutes or until center is set. Cool.
- Drizzle with melted chocolate to make spider web design.

Nutrition Facts



Properties

Glycemic Index:4.16, Glycemic Load:7.3, Inflammation Score:-2, Nutrition Score:1.7882608680621%

Nutrients (% of daily need)

Calories: 150.99kcal (7.55%), Fat: 9.23g (14.2%), Saturated Fat: 4.61g (28.8%), Carbohydrates: 15.4g (5.13%), Net Carbohydrates: 14.82g (5.39%), Sugar: 9.2g (10.22%), Cholesterol: 23.84mg (7.95%), Sodium: 102.62mg (4.46%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Protein: 1.94g (3.88%), Vitamin B2: 0.07mg (4.23%), Vitamin B1: 0.06mg (3.86%), Vitamin A: 188.44IU (3.77%), Folate: 13.2µg (3.3%), Phosphorus: 31mg (3.1%), Selenium: 2.04µg (2.91%), Magnesium: 9.67mg (2.42%), Fiber: 0.58g (2.33%), Iron: 0.36mg (1.98%), Vitamin B3: 0.35mg (1.76%), Potassium: 59.39mg (1.7%), Calcium: 15.02mg (1.5%), Zinc: 0.22mg (1.48%), Copper: 0.02mg (1.23%), Manganese: 0.02mg (1.19%), Vitamin B5: 0.12mg (1.17%)