PHILLY CHIPPERS

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Yield: approximately **5½ dozen cookies, depending on the size you scoop**

Recipe Description

These classic cream cheese chocolate chip cookies, affectionately called ***Philly Chippers*****,** come from a 1981 KRAFT cookbook celebrating recipes made with PHILADELPHIA Brand Cream Cheese. The cream cheese adds a soft, tender texture to the dough while semi-sweet chocolate and chopped nuts create a rich, bakery-style cookie that bakes up lightly golden and irresistible.

Ingredients

- 1 (8-oz) package **PHILADELPHIA Brand cream cheese**, softened
- 1 cup **butter**, softened
- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 (12-oz) package semi-sweet chocolate pieces
- ½ cup chopped nuts

Directions

1. Preheat oven to **375°F**. Lightly grease cookie sheets or line with parchment.
2. In a large mixing bowl, combine softened cream cheese, margarine, granulated sugar, and brown sugar. Mix until well blended and smooth.
3. Blend in the egg and vanilla.
4. In a separate bowl, combine flour, baking powder, and salt.
5. Gradually add the dry ingredients to the cream cheese mixture and mix until combined.
6. Stir in the chocolate pieces and chopped nuts.
7. Drop rounded teaspoons of dough onto prepared cookie sheets.
8. Bake at **375°F for 15–18 minutes**, or until cookies are lightly browned.
9. Allow cookies to cool briefly before transferring to a rack.

Notes

This recipe appeared in the **1981 KRAFT cookbook featuring PHILADELPHIA Brand Cream Cheese**, a small promotional cookbook designed to showcase creative ways to use cream cheese beyond cheesecakes and spreads. Recipes like *Philly Chippers* highlight the ingredient's ability to produce especially soft, tender cookies with a subtle richness.

- For a modern adaptation, bakers may substitute **unsalted butter for margarine**, though the original recipe reflects the popular baking ingredients of the early 1980s.