



Bacon Brownies with Balsamic Frosting

READY IN



90 min.

SERVINGS



20

CALORIES



199 kcal

Ingredients

- 10 slices oscar mayer bacon cut into 1/2-inch pieces
- 1 Tbsp heinz balsamic vinegar
- 19 oz brownie mix (13x9-inch pan size)
- 8 oz philadelphia cream cheese spread
- 0.3 cup powdered sugar

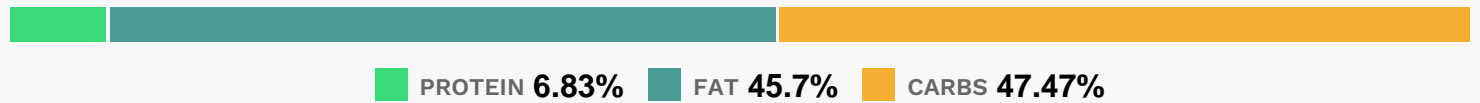
Equipment

- frying pan
- oven

Directions

- Cook bacon in skillet just until crisp, stirring frequently; drain. Prepare brownie batter as directed on package. Stir in half the bacon; pour into 13x9-inch pan sprayed with cooking spray.
- Bake as directed on package. Cool.
- Mix cream cheese spread, sugar and vinegar until well blended; spread onto brownies.
- Sprinkle with remaining bacon. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:1.0239130436726%

Nutrients (% of daily need)

Calories: 199.3kcal (9.97%), Fat: 10.08g (15.51%), Saturated Fat: 3.74g (23.4%), Carbohydrates: 23.56g (7.85%), Net Carbohydrates: 23.56g (8.57%), Sugar: 15.3g (17%), Cholesterol: 14.29mg (4.76%), Sodium: 204.29mg (8.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.39g (6.78%), Iron: 0.81mg (4.49%), Selenium: 2.22µg (3.17%), Vitamin A: 111.8IU (2.24%), Vitamin B3: 0.44mg (2.21%), Vitamin B1: 0.03mg (2.02%), Phosphorus: 15.99mg (1.6%), Vitamin B6: 0.03mg (1.46%), Calcium: 14.39mg (1.44%)