



BAKER'SÂ® ONE BOWL Halloween Brownies

READY IN



110 min.

SERVINGS



24

CALORIES



179 kcal

DESSERT

Ingredients

- 2 oz baker's chocolate white
- 4 oz baker's chocolate unsweetened
- 0.8 cup butter (1-)
- 3 eggs
- 1 cup flour
- 2 cups sugar
- 1 tsp vanilla

Equipment

- bowl
- frying pan
- oven
- baking pan
- toothpicks
- aluminum foil
- ziploc bags
- microwave
- cutting board

Directions

- Preheat oven to 350F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan; grease foil lightly. Set aside. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted. Stir in sugar.
- Add all remaining ingredients except white chocolate; mix well.
- Pour into prepared pan.
- Bake 30 to 35 min. or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan. Lift dessert from pan onto cutting board, using foil handles.
- Cut into 24 brownies.
- Melt white chocolate as directed on package. Spoon into small plastic bag.
- Roll up bag to push chocolate into bottom of bag.
- Cut off tiny piece from one of the bottom corners of bag. Twist top of bag, then gently squeeze from top of bag to drizzle chocolate over brownies in a spiderweb design.
- Let stand until chocolate is firm.

Nutrition Facts



PROTEIN 4.34% **FAT 45.73%** **CARBS 49.93%**

Properties

Glycemic Index:8.96, Glycemic Load:15.49, Inflammation Score:-3, Nutrition Score:3.3617391779857%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 178.9kcal (8.95%), Fat: 9.57g (14.72%), Saturated Fat: 3.35g (20.95%), Carbohydrates: 23.51g (7.84%), Net Carbohydrates: 22.58g (8.21%), Sugar: 18.13g (20.14%), Cholesterol: 20.96mg (6.99%), Sodium: 78.25mg (3.4%), Alcohol: 0.06g (100%), Alcohol %: 0.18% (100%), Caffeine: 3.78mg (1.26%), Protein: 2.04g (4.09%), Manganese: 0.24mg (11.76%), Copper: 0.17mg (8.35%), Iron: 1.17mg (6.52%), Selenium: 4.04µg (5.78%), Vitamin A: 284.15IU (5.68%), Magnesium: 17.77mg (4.44%), Phosphorus: 41.21mg (4.12%), Vitamin B2: 0.07mg (4.01%), Zinc: 0.58mg (3.88%), Fiber: 0.93g (3.72%), Vitamin B1: 0.05mg (3.48%), Folate: 13.68µg (3.42%), Vitamin E: 0.32mg (2.15%), Vitamin B3: 0.4mg (1.98%), Potassium: 62.71mg (1.79%), Calcium: 15.65mg (1.56%), Vitamin B5: 0.14mg (1.35%), Vitamin B12: 0.07µg (1.15%)