



## Be Mine Cherry Brownies

READY IN



45 min.

SERVINGS



14

CALORIES



461 kcal

DESSERT

### Ingredients

- 3 oz sqs. baking chocolate white
- 18.3 oz fudge brownie mix
- 0.3 cup butter
- 1 cup cream cheese frosting
- 14 servings garnish: candy sprinkles
- 0.3 cup maraschino cherries drained chopped
- 0.5 cup semi-sweet chocolate chips
- 0.3 cup whipping cream

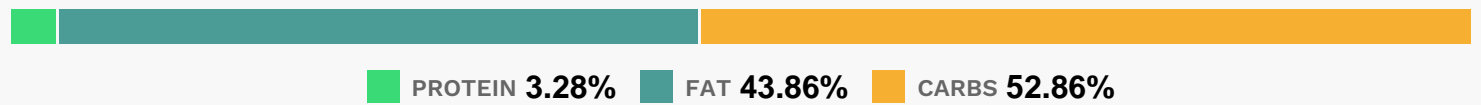
## Equipment

- bowl
- frying pan
- oven
- baking pan
- aluminum foil
- cookie cutter
- microwave

## Directions

- Prepare brownie mix according to package instructions. Line a 13"x9" baking pan with aluminum foil, leaving several inches on sides for handles. Spray bottom of foil with non-stick vegetable spray; spread batter into pan.
- Bake at 350 degrees for 24 to 26 minutes; let cool. Lift brownies from pan; remove foil. Use a 3-inch heart-shaped cookie cutter to cut brownies. In a microwave-safe bowl, melt white baking chocolate and whipping cream for one to 2 minutes, stirring until chocolate is melted; refrigerate 30 minutes. Stir frosting and cherries into chilled chocolate mixture; spread over brownies. In a microwave-safe bowl, melt chocolate chips and butter for one to 2 minutes, stirring until smooth.
- Transfer to a plastic zipping bag, snip off a tip and drizzle over brownies.
- Garnish with sprinkles.

## Nutrition Facts



## Properties

Glycemic Index:3.57, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:4.0682608264944%

## Flavonoids

Catechin: 3.91mg, Catechin: 3.91mg, Catechin: 3.91mg, Catechin: 3.91mg Epicatechin: 8.62mg, Epicatechin: 8.62mg, Epicatechin: 8.62mg, Epicatechin: 8.62mg

## Nutrients (% of daily need)

Calories: 461.43kcal (23.07%), Fat: 23.1g (35.54%), Saturated Fat: 10.97g (68.57%), Carbohydrates: 62.65g (20.88%), Net Carbohydrates: 60.6g (22.04%), Sugar: 47.35g (52.61%), Cholesterol: 17.74mg (5.91%), Sodium: 194.64mg (8.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.23mg (3.41%), Protein: 3.89g (7.78%), Manganese: 0.34mg (16.98%), Iron: 2.74mg (15.23%), Copper: 0.29mg (14.3%), Fiber: 2.05g (8.19%), Magnesium: 32mg (8%), Zinc: 0.78mg (5.22%), Phosphorus: 45.66mg (4.57%), Vitamin A: 223.22IU (4.46%), Calcium: 35.13mg (3.51%), Potassium: 101.6mg (2.9%), Selenium: 1.36µg (1.94%), Vitamin K: 1.57µg (1.49%), Vitamin E: 0.21mg (1.4%), Vitamin B2: 0.02mg (1.33%)