



## Black and White Brownies

READY IN



45 min.

SERVINGS



9

CALORIES



391 kcal

DESSERT

### Ingredients

- 0.3 teaspoon baking soda
- 0.3 cup butter
- 2 large eggs
- 0.8 cup flour all-purpose
- 6 oz semi chocolate chips
- 0.8 cup sugar
- 1 teaspoon vanilla
- 6 oz chocolate chips white

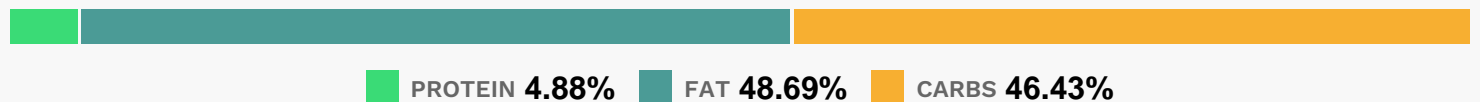
## Equipment

- frying pan
- oven
- knife
- baking pan

## Directions

- In a 2- to 3-quart pan over low heat, frequently stir butter and semisweet chocolate chips until melted and smooth.
- Remove from heat and stir in sugar, eggs, 2 tablespoons water, vanilla, flour, and baking soda until well blended. Cool about 10 minutes, then stir in white chocolate chips.
- Spread batter evenly in a buttered and floured 8-inch square baking pan.
- Bake in a 350 oven until edges feel firm to touch and begin to turn a shade darker, 25 to 30 minutes.
- Run a knife between pan rim and brownie.
- Let cool in pan on a rack, about 1 hour.
- Cut into 9 or 16 squares.

## Nutrition Facts



## Properties

Glycemic Index:29.45, Glycemic Load:25.19, Inflammation Score:-3, Nutrition Score:6.6839130073786%

## Nutrients (% of daily need)

Calories: 390.83kcal (19.54%), Fat: 21.34g (32.83%), Saturated Fat: 12.52g (78.22%), Carbohydrates: 45.79g (15.26%), Net Carbohydrates: 43.96g (15.98%), Sugar: 34.85g (38.73%), Cholesterol: 64.51mg (21.5%), Sodium: 119.55mg (5.2%), Alcohol: 0.15g (100%), Alcohol %: 0.23% (100%), Caffeine: 16.25mg (5.42%), Protein: 4.81g (9.63%), Manganese: 0.33mg (16.39%), Selenium: 9.56µg (13.66%), Copper: 0.27mg (13.58%), Phosphorus: 117.7mg (11.77%), Iron: 1.93mg (10.71%), Vitamin B2: 0.17mg (10.07%), Magnesium: 39.38mg (9.84%), Fiber: 1.83g (7.32%), Vitamin B1: 0.1mg (6.98%), Folate: 25.86µg (6.46%), Calcium: 59.35mg (5.93%), Zinc: 0.87mg (5.78%), Vitamin A: 285.22IU

(5.7%), Potassium: 190.7mg (5.45%), Vitamin B3: 0.93mg (4.64%), Vitamin B12: 0.25µg (4.22%), Vitamin E: 0.61mg (4.07%), Vitamin B5: 0.4mg (3.97%), Vitamin K: 3.73µg (3.56%), Vitamin B6: 0.04mg (2.04%), Vitamin D: 0.22µg (1.48%)