



Blonde Brownies V

 Dairy Free

READY IN



40 min.

SERVINGS



15

CALORIES



235 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1.5 cups brown sugar
- 4 eggs
- 1.3 cups flour all-purpose
- 0.5 cup butter melted
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 2 tablespoons vegetable oil

0.5 cup sugar white

Equipment

bowl

frying pan

oven

aluminum foil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the margarine, oil, white sugar and brown sugar until well blended. Beat in the eggs one at a time, then stir in the vanilla.

Combine the flour, salt and baking powder; stir into the sugar mixture just enough to absorb.

Spread the batter evenly into the prepared pan.

Bake for 10 minutes in the preheated oven, then cover the pan with foil and return to the oven for an additional 10 to 15 minutes, or until firm. Cool slightly before cutting into bars.

Nutrition Facts



PROTEIN 4.44% **FAT 34.49%** **CARBS 61.07%**

Properties

Glycemic Index:15.81, Glycemic Load:10.47, Inflammation Score:-3, Nutrition Score:3.4456521539908%

Nutrients (% of daily need)

Calories: 235.31kcal (11.77%), Fat: 9.14g (14.07%), Saturated Fat: 1.92g (12.02%), Carbohydrates: 36.43g (12.14%), Net Carbohydrates: 36.15g (13.15%), Sugar: 28.1g (31.22%), Cholesterol: 43.65mg (14.55%), Sodium: 277.77mg (12.08%), Alcohol: 0.09g (100%), Alcohol %: 0.19% (100%), Protein: 2.65g (5.3%), Selenium: 7.44µg (10.63%), Vitamin A: 334.02IU (6.68%), Vitamin B2: 0.11mg (6.44%), Folate: 24.87µg (6.22%), Vitamin B1: 0.09mg (5.82%), Iron: 0.88mg (4.89%), Manganese: 0.09mg (4.49%), Calcium: 44.52mg (4.45%), Phosphorus: 42.96mg (4.3%), Vitamin E: 0.51mg (3.42%), Vitamin B3: 0.65mg (3.25%), Vitamin K: 3.4µg (3.24%), Vitamin B5: 0.26mg (2.61%), Vitamin B12: 0.11µg (1.87%), Potassium: 60.39mg (1.73%), Copper: 0.03mg (1.73%), Vitamin B6: 0.03mg (1.72%), Vitamin D: 0.23µg (1.56%), Zinc: 0.23mg (1.55%), Magnesium: 6.01mg (1.5%), Fiber: 0.28g (1.13%)