



Broadway Brownie Bars

READY IN



45 min.

SERVINGS



24

CALORIES



347 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 8 ounce cream cheese divided softened
- 1 large eggs
- 2 large eggs
- 1 cup flour all-purpose
- 2 tablespoons flour all-purpose
- 1 cup butter divided softened
- 2 cups marshmallows miniature
- 0.3 cup milk

- 3 cups powdered sugar sifted
- 6 ounces semisweet chocolate morsels
- 1.5 cups sugar divided
- 2 ounce chocolate unsweetened divided
- 2.5 teaspoons vanilla extract divided
- 1.3 cups walnuts divided chopped

Equipment

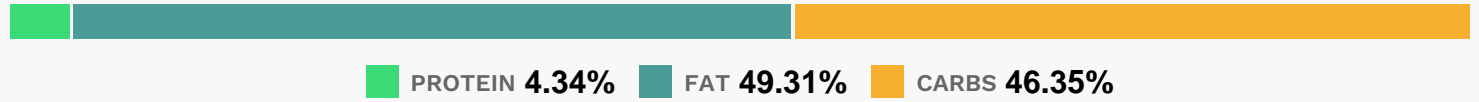
- bowl
- frying pan
- sauce pan
- oven
- hand mixer
- microwave

Directions

- Beat 3/4 cup cream cheese at medium speed with an electric mixer until smooth.
- Add 1/2 cup sugar, 2 tablespoons flour, 1/4 cup butter, 1 egg, and 1/2 teaspoon vanilla; beat until blended. Set cream cheese batter aside.
- Microwave 1/2 cup butter and 1 square unsweetened chocolate in a 1-quart microwave-safe bowl at HIGH 1 minute or until melted, stirring once.
- Beat 2 eggs at medium speed, and gradually add remaining 1 cup sugar, beating well.
- Add 1 teaspoon vanilla extract, and beat until blended.
- Add 1 cup flour and baking powder, beating well.
- Add melted chocolate mixture, and beat until chocolate batter is blended. Stir in 1 cup chopped walnuts.
- Pour chocolate batter into a greased 13- x 9-inch pan. Top with cream cheese batter.
- Sprinkle with remaining 1/4 cup chopped walnuts and chocolate morsels.
- Bake at 350 for 28 minutes.

- Sprinkle with marshmallows, and bake 2 more minutes.
- Combine remaining 1/4 cup butter, remaining 1/4 cup cream cheese, remaining 1 square unsweetened chocolate, and milk in a saucepan. Cook over medium heat, stirring constantly, until butter and chocolate melt. Stir in powdered sugar and remaining 1 teaspoon vanilla.
- Drizzle over brownies. Chill; cut into squares.

Nutrition Facts



Properties

Glycemic Index:19.07, Glycemic Load:14.31, Inflammation Score:-5, Nutrition Score:5.7460869754786%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg

Nutrients (% of daily need)

Calories: 346.51kcal (17.33%), Fat: 19.57g (30.11%), Saturated Fat: 6.44g (40.26%), Carbohydrates: 41.38g (13.79%), Net Carbohydrates: 39.85g (14.49%), Sugar: 32.9g (36.55%), Cholesterol: 33.52mg (11.17%), Sodium: 151.68mg (6.59%), Alcohol: 0.14g (100%), Alcohol %: 0.22% (100%), Caffeine: 7.99mg (2.66%), Protein: 3.88g (7.76%), Manganese: 0.45mg (22.27%), Copper: 0.28mg (14.13%), Vitamin A: 507.87IU (10.16%), Selenium: 6.08µg (8.68%), Phosphorus: 86.5mg (8.65%), Magnesium: 33.48mg (8.37%), Iron: 1.47mg (8.17%), Vitamin B2: 0.11mg (6.28%), Fiber: 1.53g (6.12%), Folate: 21.23µg (5.31%), Vitamin B1: 0.08mg (5.3%), Zinc: 0.79mg (5.25%), Calcium: 42.5mg (4.25%), Vitamin E: 0.54mg (3.59%), Potassium: 123.2mg (3.52%), Vitamin B6: 0.06mg (2.84%), Vitamin B3: 0.53mg (2.64%), Vitamin B5: 0.25mg (2.53%), Vitamin B12: 0.11µg (1.87%), Vitamin K: 1.15µg (1.09%), Vitamin D: 0.15µg (1.02%)