



Brownie Cheesecake Hearts

READY IN



75 min.

SERVINGS



15

CALORIES



346 kcal

DESSERT

Ingredients

- ☐ 15 small baking molds heart-shaped
- ☐ 19.8 ounce chocolate brownie mix chunk
- ☐ 2 teaspoons butter
- ☐ 0.8 cup chocolate chips
- ☐ 8 ounce cream cheese softened
- ☐ 1 eggs
- ☐ 0.3 cup heavy cream
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil

- ☐ 3 tablespoons water
- ☐ 0.3 cup sugar white

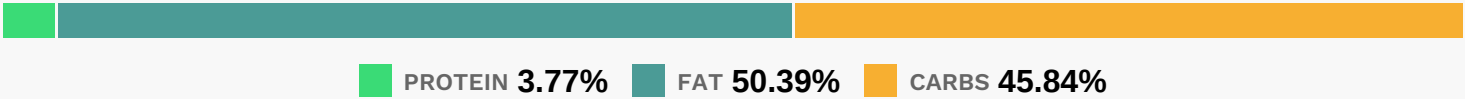
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Butter the heart-shaped molds.
- ☐ Beat brownie mix, vegetable oil, water, and 1 egg together in a bowl until smooth and well mixed.
- ☐ Pour the batter into the prepared heart molds.
- ☐ Beat cream cheese, sugar, and vanilla extract together with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat in 1 egg until smooth.
- ☐ Spoon a dollop of the cream cheese mixture into each heart mold and mix slightly with a knife to make decorative swirls of cream cheese filling in the brownie batter.
- ☐ Bake in the preheated oven for 25 minutes.
- ☐ While brownies are baking, place chocolate chips into a microwave-safe bowl and microwave for 30-second intervals, stirring after each time, until the chocolate is warm, smooth, and melted.
- ☐ Stir heavy cream into the chocolate.
- ☐ Mixture will be clumpy.
- ☐ Remove hearts from oven, and immediately spread about 1 tablespoon of chocolate mixture over each heart.
- ☐ Return the hearts to the oven and bake until the chocolate topping spreads out, about 5 minutes. Cool before serving.

Nutrition Facts



Properties

Glycemic Index:9.81, Glycemic Load:2.55, Inflammation Score:-1, Nutrition Score:2.1082608873915%

Nutrients (% of daily need)

Calories: 346.11kcal (17.31%), Fat: 19.56g (30.09%), Saturated Fat: 7.76g (48.52%), Carbohydrates: 40.04g (13.35%), Net Carbohydrates: 40.02g (14.55%), Sugar: 27.88g (30.97%), Cholesterol: 32.12mg (10.71%), Sodium: 179.24mg (7.79%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 3.29g (6.59%), Vitamin K: 9.47µg (9.02%), Iron: 1.15mg (6.41%), Vitamin A: 293.91IU (5.88%), Vitamin E: 0.61mg (4.07%), Vitamin B2: 0.06mg (3.6%), Selenium: 2.42µg (3.46%), Phosphorus: 30.31mg (3.03%), Calcium: 27.46mg (2.75%), Potassium: 55.74mg (1.59%), Vitamin B5: 0.15mg (1.51%), Vitamin B12: 0.07µg (1.18%), Folate: 4.17µg (1.04%)