



Brownie Cookie Pie

 Popular

READY IN



140 min.

SERVINGS



10

CALORIES



502 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 serving eggs for on cookie mix pouch
- ☐ 1 serving mrs richardson's butterscotch caramel sauce

Equipment

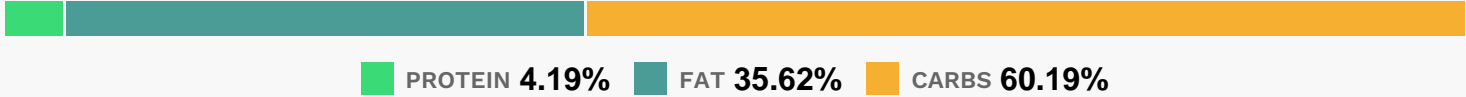
- ☐ frying pan
- ☐ oven

- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. Spray 9-inch springform pan with cooking spray.
- ☐ Make brownie mix batter as directed on box, using oil, water and eggs.
- ☐ Spread in bottom of pan.
- ☐ Bake 30 minutes. Cool 10 minutes.
- ☐ Meanwhile, make cookie mix dough as directed on pouch, using butter and egg.
- ☐ Drop cookie dough in chunks on top of partially baked brownie layer. With back of spoon or your hands, gently press cookie dough together to form an even layer.
- ☐ Return to oven; bake 20 minutes. Cover pan with sheet of foil; bake 10 minutes longer or until cookie layer is set. Cool at least 1 hour before cutting into wedges.
- ☐ Drizzle caramel topping over individual servings.

Nutrition Facts



Properties

Glycemic Index:4.87, Glycemic Load:15.67, Inflammation Score:-1, Nutrition Score:3.0647826047371%

Nutrients (% of daily need)

Calories: 501.76kcal (25.09%), Fat: 19.95g (30.69%), Saturated Fat: 6.44g (40.28%), Carbohydrates: 75.83g (25.28%), Net Carbohydrates: 74.44g (27.07%), Sugar: 43.67g (48.52%), Cholesterol: 20.34mg (6.78%), Sodium: 346.91mg (15.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.28g (10.57%), Iron: 2.11mg (11.7%), Vitamin B1: 0.17mg (11.03%), Folate: 35.39µg (8.85%), Vitamin B2: 0.11mg (6.44%), Fiber: 1.39g (5.56%), Vitamin B3: 1mg (4.98%), Magnesium: 17.1mg (4.27%), Phosphorus: 34.58mg (3.46%), Potassium: 99.01mg (2.83%), Vitamin K: 2.59µg (2.46%), Zinc: 0.3mg (2.03%), Selenium: 1.4µg (2%), Vitamin E: 0.16mg (1.08%)