



Caffe-Cream Cheese Brownies

READY IN



45 min.

SERVINGS



30

CALORIES



229 kcal

DESSERT

Ingredients

- ☐ 4 ounce semisweet chocolate baking squares
- ☐ 4 ounce chocolate baking squares unsweetened
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup butter
- ☐ 6 ounce cream cheese softened
- ☐ 6 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 2 tablespoons flour all-purpose

- ☐ 1.5 tablespoons coffee granules instant
- ☐ 1 teaspoon salt
- ☐ 1.5 cups semisweet chocolate morsels divided
- ☐ 2 cups sugar divided
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons water hot

Equipment

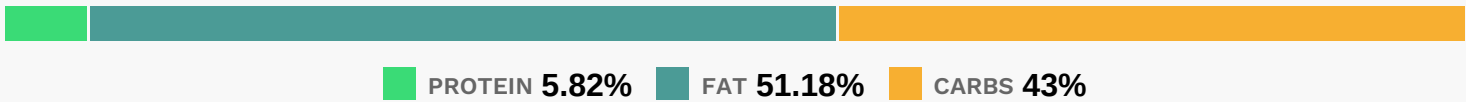
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Melt first 3 ingredients in a small saucepan over medium-low heat, stirring occasionally. Cool.
- ☐ Stir coffee granules into hot water until dissolved. Cool.
- ☐ Beat cream cheese and 1/4 cup butter at medium speed with an electric mixer until creamy; gradually add 1/2 cup sugar, beating well.
- ☐ Add 2 eggs, 1 at a time, beating until blended. Stir in coffee and 1 teaspoon vanilla. Fold in 2 tablespoons flour and 1/2 cup chocolate morsels; set batter aside.
- ☐ Beat remaining 4 eggs in a large bowl at medium speed; gradually add remaining 1 1/2 cups sugar, beating well.
- ☐ Add melted chocolate mixture and 2 teaspoons vanilla; beat well.
- ☐ Combine 1 cup flour, baking powder, and salt; fold into chocolate batter. Stir in remaining 1 cup chocolate morsels.

- ☐ Spread half of chocolate batter evenly in a greased 13" x 9" pan.
- ☐ Pour cream cheese batter over chocolate batter. Top with remaining chocolate batter; swirl with a knife.
- ☐ Bake at 325 for 45 minutes (wooden pick will not come out clean). Cool completely in pan on a wire rack.
- ☐ Cut into squares.
- ☐ Note: Line your pan with aluminum foil to ensure pretty squares and easy cleanup.

Nutrition Facts



Properties

Glycemic Index:11.3, Glycemic Load:12, Inflammation Score:-4, Nutrition Score:5.4169564717652%

Flavonoids

Catechin: 2.43mg, Catechin: 2.43mg, Catechin: 2.43mg, Catechin: 2.43mg Epicatechin: 5.36mg, Epicatechin: 5.36mg, Epicatechin: 5.36mg, Epicatechin: 5.36mg

Nutrients (% of daily need)

Calories: 229.24kcal (11.46%), Fat: 13.42g (20.64%), Saturated Fat: 6.24g (39.01%), Carbohydrates: 25.37g (8.46%), Net Carbohydrates: 23.59g (8.58%), Sugar: 18.35g (20.38%), Cholesterol: 43.69mg (14.56%), Sodium: 167.87mg (7.3%), Alcohol: 0.14g (100%), Alcohol %: 0.31% (100%), Caffeine: 21.86mg (7.29%), Protein: 3.43g (6.86%), Manganese: 0.37mg (18.4%), Copper: 0.3mg (14.92%), Iron: 1.9mg (10.54%), Magnesium: 38.64mg (9.66%), Selenium: 6.63µg (9.47%), Phosphorus: 83.97mg (8.4%), Fiber: 1.78g (7.1%), Zinc: 0.9mg (5.97%), Vitamin A: 294.42IU (5.89%), Vitamin B2: 0.1mg (5.68%), Potassium: 141.72mg (4.05%), Folate: 14.85µg (3.71%), Vitamin B1: 0.05mg (3.47%), Calcium: 33.31mg (3.33%), Vitamin B3: 0.52mg (2.6%), Vitamin E: 0.38mg (2.56%), Vitamin B5: 0.25mg (2.55%), Vitamin B12: 0.13µg (2.15%), Vitamin B6: 0.03mg (1.41%), Vitamin K: 1.45µg (1.39%), Vitamin D: 0.2µg (1.33%)