



Candy Bar Brownies

READY IN



45 min.

SERVINGS



12

CALORIES



463 kcal

DESSERT

Ingredients

- 0.8 cup butter melted
- 8.6 ounce chocolate bar chopped
- 18.3 ounce chocolate cake mix
- 0.7 cup condensed milk sweetened

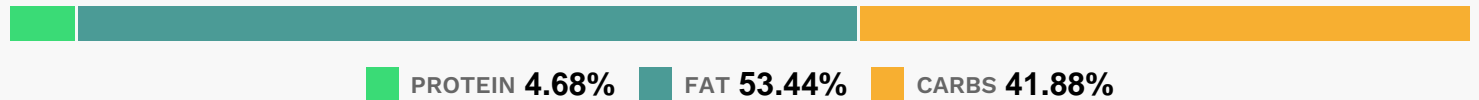
Equipment

- oven
- baking pan

Directions

- Mix cake mix with melted butter or margarine and condensed milk.
- Spread out 1/2 of the mixture into a 9 x 13 inch pan.
- Bake at 350 degrees F (175 degrees C) for 10 minutes.
- Slice candy bars into little slices.
- Lay these on top of the baked crust. With the remaining batter-crumble it on top of the candy bars. It will have a crumbly texture. No need to spread it on top to make it smooth.
- Put it back into the oven and bake it for another 20 minutes.

Nutrition Facts



Properties

Glycemic Index:11.17, Glycemic Load:7.29, Inflammation Score:-5, Nutrition Score:9.9321738397298%

Nutrients (% of daily need)

Calories: 462.89kcal (23.14%), Fat: 28.41g (43.71%), Saturated Fat: 14.63g (91.45%), Carbohydrates: 50.1g (16.7%), Net Carbohydrates: 46.84g (17.03%), Sugar: 30.67g (34.07%), Cholesterol: 36.9mg (12.3%), Sodium: 472.6mg (20.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 21.07mg (7.02%), Protein: 5.6g (11.2%), Copper: 0.54mg (26.77%), Manganese: 0.49mg (24.74%), Iron: 4.4mg (24.47%), Phosphorus: 225.69mg (22.57%), Magnesium: 71.51mg (17.88%), Selenium: 9.39µg (13.42%), Calcium: 131.26mg (13.13%), Fiber: 3.26g (13.04%), Potassium: 354.7mg (10.13%), Vitamin B2: 0.16mg (9.44%), Vitamin A: 409.19IU (8.18%), Zinc: 1.19mg (7.95%), Folate: 29.03µg (7.26%), Vitamin B1: 0.1mg (6.42%), Vitamin E: 0.96mg (6.37%), Vitamin B3: 0.95mg (4.73%), Vitamin K: 4.22µg (4.02%), Vitamin B5: 0.29mg (2.87%), Vitamin B12: 0.16µg (2.6%), Vitamin B6: 0.03mg (1.68%)