



Cappuccino Cream Cheese Brownies

READY IN



55 min.

SERVINGS



24

CALORIES



201 kcal

DESSERT

Ingredients

- ☐ 4 ounce baker's baking chocolate unsweetened
- ☐ 0.8 cup butter
- ☐ 8 ounce philadelphia cream cheese softened
- ☐ 5 eggs divided
- ☐ 2 tablespoons flour
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 3 tablespoons maxwell house coffee instant
- ☐ 2.3 cups sugar divided
- ☐ 1 teaspoon vanilla

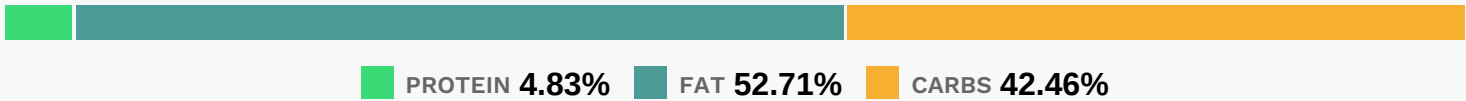
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ baking pan
- ☐ toothpicks
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. Microwave chocolate and butter in large microwavable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in 2 cups of the sugar.
- ☐ Add 4 of the eggs, coffee granules and vanilla; mix well. Stir in 1-1/4 cups of the flour.
- ☐ Spread into greased foil-lined 13x9-inch baking pan.
- ☐ Beat cream cheese, remaining 1/3 cup sugar, remaining egg, 2 Tbsp. flour and cinnamon in same bowl until well blended. Spoon over brownie batter. Swirl with knife to marbleize.
- ☐ Bake 40 minutes or until toothpick inserted in center comes out with fudgy crumbs. DO NOT OVERBAKE. Cool in pan; cut into 24 squares. Store leftover brownies in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.38, Glycemic Load:14.06, Inflammation Score:-4, Nutrition Score:3.5543477880242%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 200.78kcal (10.04%), Fat: 12.38g (19.04%), Saturated Fat: 4.91g (30.7%), Carbohydrates: 22.43g (7.48%), Net Carbohydrates: 21.61g (7.86%), Sugar: 19.86g (22.07%), Cholesterol: 43.64mg (14.55%), Sodium: 111.17mg (4.83%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Caffeine: 23.4mg (7.8%), Protein: 2.55g (5.1%), Manganese: 0.22mg (11.19%), Vitamin A: 430.28IU (8.61%), Copper: 0.16mg (8.22%), Selenium: 4.42µg (6.31%), Iron: 1.06mg (5.9%), Phosphorus: 51.4mg (5.14%), Magnesium: 19.84mg (4.96%), Vitamin B2: 0.08mg (4.61%), Zinc: 0.63mg (4.2%), Fiber: 0.82g (3.29%), Vitamin E: 0.42mg (2.78%), Potassium: 90.93mg (2.6%), Calcium: 22.81mg (2.28%), Vitamin B5: 0.21mg (2.12%), Folate: 7.7µg (1.92%), Vitamin B12: 0.11µg (1.82%), Vitamin B3: 0.3mg (1.48%), Vitamin B1: 0.02mg (1.23%), Vitamin D: 0.18µg (1.22%), Vitamin B6: 0.02mg (1.17%)