



Cashew-Caramel Brownies

 Vegetarian

READY IN



105 min.

SERVINGS



24

CALORIES



259 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix chunk
- ☐ 3.5 oz rolos dark chopped ()
- ☐ 0.7 cup roasted cashews salted dry chopped
- ☐ 24 servings vegetable oil for on brownie mix box

Equipment

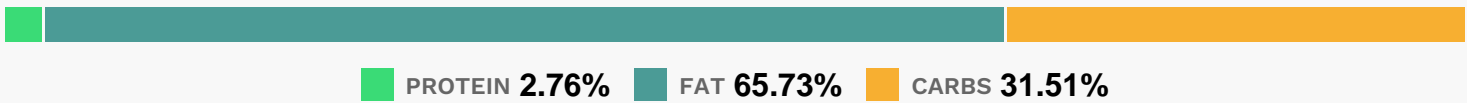
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Line bottom and sides of 9-inch square pan with foil, leaving foil overhanging on 2 opposite sides of pan. Spray foil with cooking spray.
- ☐ In medium bowl, stir brownie mix, oil, water and eggs until well blended. Stir in 1/3 cup of the chopped cashews and 1/3 cup of the chopped candy bars.
- ☐ Spread evenly in pan.
- ☐ Sprinkle remaining 1/3 cup cashews and 1/3 cup candy bars evenly over batter.
- ☐ Bake 35 to 38 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely, about 1 hour.
- ☐ Remove brownies from pan, using foil to lift.
- ☐ Cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.4795651933097%

Nutrients (% of daily need)

Calories: 259.02kcal (12.95%), Fat: 19.2g (29.54%), Saturated Fat: 3.64g (22.75%), Carbohydrates: 20.71g (6.9%), Net Carbohydrates: 20.56g (7.48%), Sugar: 13.39g (14.88%), Cholesterol: 0.5mg (0.17%), Sodium: 94.22mg (4.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.81g (3.63%), Vitamin K: 27.2µg (25.9%), Vitamin E: 1.23mg (8.17%), Iron: 0.85mg (4.7%), Copper: 0.08mg (4.22%), Magnesium: 9.89mg (2.47%), Phosphorus: 21.6mg (2.16%), Manganese: 0.03mg (1.57%), Zinc: 0.21mg (1.42%)