



Cherry Cola Brownies



Vegetarian



Popular

READY IN



140 min.

SERVINGS



16

CALORIES



290 kcal

DESSERT

Ingredients

- ☐ 16 oz brownie mix
- ☐ 0.3 cup vegetable oil
- ☐ 3 tablespoons seltzer water
- ☐ 1 eggs
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 2.7 cups powdered sugar
- ☐ 0.3 cup seltzer water

☐ 16 maraschino cherries dry drained

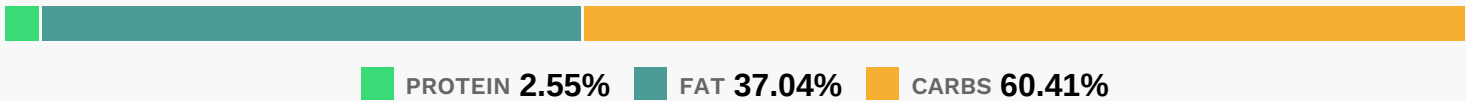
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray.
- ☐ In medium bowl, mix brownie mix, oil, 3 tablespoons cola beverage and egg until well blended.
- ☐ Spread in pan.
- ☐ Bake 28 to 31 minutes or until toothpick inserted 2 inches from sides of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours.
- ☐ In large bowl, beat frosting ingredients with electric mixer on medium speed until smooth.
- ☐ Spread evenly over brownies.
- ☐ Cut into 4 rows by 4 rows.
- ☐ Garnish each with a cherry.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.4547826048473%

Flavonoids

Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin:

0.06mg

Nutrients (% of daily need)

Calories: 290.49kcal (14.52%), Fat: 12.16g (18.72%), Saturated Fat: 4g (25.01%), Carbohydrates: 44.64g (14.88%), Net Carbohydrates: 44.25g (16.09%), Sugar: 35.59g (39.54%), Cholesterol: 20.4mg (6.8%), Sodium: 119.18mg (5.18%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.88g (3.76%), Vitamin K: 8.78µg (8.36%), Iron: 0.97mg (5.38%), Vitamin E: 0.51mg (3.42%), Vitamin A: 135.28IU (2.71%), Copper: 0.03mg (1.73%), Selenium: 1.11µg (1.59%), Fiber: 0.39g (1.57%), Manganese: 0.03mg (1.31%), Vitamin B2: 0.02mg (1.15%), Phosphorus: 11.32mg (1.13%)