



## Cherry Swirl Brownies

 Vegetarian

READY IN



155 min.

SERVINGS



16

CALORIES



233 kcal

DESSERT

### Ingredients

- ☐ 1 box brownie mix (1 lb 6.25 oz)
- ☐ 1 teaspoon maraschino cherries
- ☐ 8 oz cream cheese softened
- ☐ 1 eggs
- ☐ 2 eggs
- ☐ 0.3 cup maraschino cherries chopped
- ☐ 0.3 cup sugar
- ☐ 0.5 cup vegetable oil

☐ 0.3 cup water

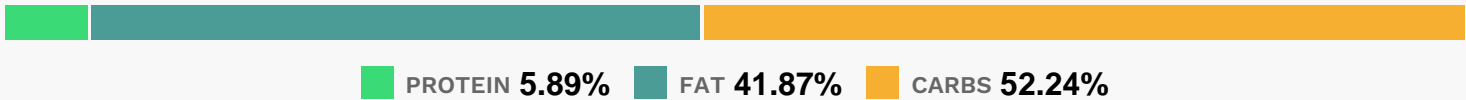
## Equipment

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

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 9-inch square pan with shortening or cooking spray.
- ☐ In medium bowl, beat cream cheese, sugar, cherries, cherry juice and 1 egg with electric mixer on medium speed until smooth; set aside.
- ☐ In another medium bowl, combine brownie mix, pouch of chocolate syrup, oil, water and 2 eggs until well blended.
- ☐ Spread half of the batter in pan.
- ☐ Spread cream cheese mixture over batter. Carefully spoon remaining batter on top; spread gently to cover.
- ☐ Bake 43 to 47 minutes or until toothpick inserted 1 inch from side of pan comes out almost clean. Cool completely, about 1 1/2 hours, before cutting. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:6.07, Glycemic Load:2.39, Inflammation Score:-1, Nutrition Score:1.8486956516686%

## Nutrients (% of daily need)

Calories: 232.66kcal (11.63%), Fat: 10.9g (16.77%), Saturated Fat: 4.16g (26.01%), Carbohydrates: 30.59g (10.2%), Net Carbohydrates: 30.47g (11.08%), Sugar: 21.05g (23.38%), Cholesterol: 45.01mg (15%), Sodium: 149.68mg (6.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.45g (6.9%), Iron: 1.07mg (5.97%), Selenium: 3.78µg

(5.4%), Vitamin A: 236.72IU (4.73%), Vitamin B2: 0.07mg (4.17%), Phosphorus: 31.62mg (3.16%), Vitamin K: 2.89µg (2.75%), Vitamin E: 0.32mg (2.15%), Vitamin B5: 0.21mg (2.09%), Calcium: 20.67mg (2.07%), Vitamin B12: 0.1µg (1.74%), Folate: 5.15µg (1.29%), Zinc: 0.19mg (1.26%), Vitamin B6: 0.02mg (1.11%), Vitamin D: 0.17µg (1.1%)