



Cherry Swirl Brownies



Vegetarian



Popular

READY IN



155 min.

SERVINGS



16

CALORIES



253 kcal

DESSERT

Ingredients

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

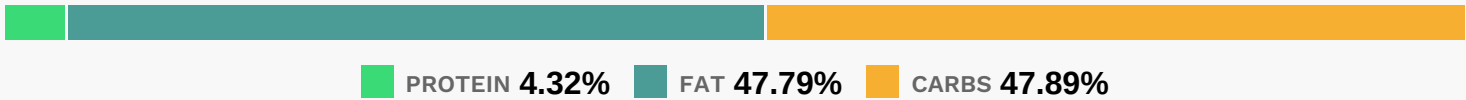
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with cooking spray or shortening.
- ☐ In medium bowl, beat cream cheese, sugar, cherries, cherry juice and 1 egg with spoon; set aside.
- ☐ In another medium bowl, combine brownie mix, pouch of chocolate fudge, oil, water and 1 egg 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 (51 to 55 minutes for dark pan) 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:1.6608695679385%

Nutrients (% of daily need)

Calories: 252.9kcal (12.65%), Fat: 13.55g (20.85%), Saturated Fat: 4.47g (27.97%), Carbohydrates: 30.55g (10.18%), Net Carbohydrates: 30.43g (11.06%), Sugar: 21.03g (23.36%), Cholesterol: 24.55mg (8.18%), Sodium: 141.87mg (6.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.76g (5.51%), Vitamin K: 8.72µg (8.3%), Iron: 0.98mg (5.44%), Vitamin A: 207.02IU (4.14%), Vitamin E: 0.52mg (3.5%), Selenium: 2.09µg (2.99%), Vitamin B2: 0.05mg (2.69%), Phosphorus: 20.73mg (2.07%), Calcium: 17.59mg (1.76%), Vitamin B5: 0.13mg (1.25%)