



## Chocolate Cherry Brownie Dessert

READY IN



170 min.

SERVINGS



9

CALORIES



387 kcal

DESSERT

### Ingredients

- 16 oz brownie mix
- 1 serving vegetable oil for on brownie mix box
- 1.3 cups cup heavy whipping cream
- 1 cup marshmallows miniature
- 0.3 cup maraschino cherries drained chopped well
- 1 tablespoons chocolate syrup

### Equipment

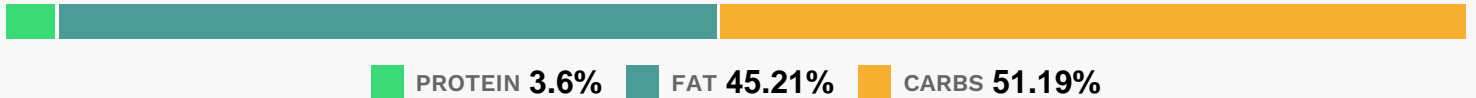
- bowl

- frying pan
- oven
- knife
- wire rack
- hand mixer

## Directions

- Heat oven to 350°F. (325°F for dark or nonstick pan). Grease bottom of 8-inch square pan with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely on cooling rack, about 1 1/2 hours.
- In chilled large bowl, beat whipping cream with electric mixer on high speed until stiff. Gently stir in marshmallows and cherries.
- Spread evenly over brownies.
- Drizzle chocolate syrup over top. Swirl through whipped cream mixture with knife.
- Cover and refrigerate about 1 hour or until chilled.
- Cut into 4 rows by 4 rows. Cover and refrigerate any remaining dessert.

## Nutrition Facts



## Properties

Glycemic Index:6.72, Glycemic Load:2.73, Inflammation Score:-3, Nutrition Score:2.1360869692719%

## Nutrients (% of daily need)

Calories: 386.73kcal (19.34%), Fat: 19.64g (30.22%), Saturated Fat: 9.17g (57.33%), Carbohydrates: 50.04g (16.68%), Net Carbohydrates: 49.7g (18.07%), Sugar: 33.67g (37.41%), Cholesterol: 37.35mg (12.45%), Sodium: 162.49mg (7.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.52g (7.05%), Vitamin A: 489.86IU (9.8%), Iron: 1.55mg (8.59%), Vitamin K: 4.06µg (3.87%), Vitamin B2: 0.06mg (3.72%), Vitamin D: 0.53µg (3.53%), Vitamin E: 0.44mg (2.91%), Calcium: 27.03mg (2.7%), Phosphorus: 22.75mg (2.27%), Copper: 0.03mg (1.65%), Selenium: 1.13µg (1.62%), Fiber: 0.34g (1.37%), Potassium: 38.5mg (1.1%), Magnesium: 4.22mg (1.05%)