



## Chocolate Cherry Brownie Dessert

READY IN



170 min.

SERVINGS



16

CALORIES



410 kcal

DESSERT

### Ingredients

- 1 box brownie mix (1 lb 6.25 oz)
- 2 tablespoons topping
- 0.7 cup maraschino cherries drained chopped well
- 2 cups marshmallows miniature
- 16 servings vegetable oil for on brownie mix box
- 2 cups whipping cream (heavy)

### Equipment

- bowl

- frying pan
- oven
- knife
- hand mixer

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. Make brownies as directed on box. Cool completely, about 1 hour.
- 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 over top. Swirl chocolate through whipped cream mixture with knife if desired.
- Cover and refrigerate about 1 hour or until chilled. For servings, cut into 4 rows by 4 rows. Cover and refrigerate any remaining dessert.

## Nutrition Facts



**PROTEIN 2.52%** **FAT 62.38%** **CARBS 35.1%**

## Properties

Glycemic Index:3.78, Glycemic Load:3.07, Inflammation Score:-3, Nutrition Score:3.1595652582853%

## Nutrients (% of daily need)

Calories: 409.93kcal (20.5%), Fat: 28.84g (44.37%), Saturated Fat: 9.91g (61.94%), Carbohydrates: 36.52g (12.17%), Net Carbohydrates: 36.13g (13.14%), Sugar: 24.93g (27.7%), Cholesterol: 33.64mg (11.21%), Sodium: 114.72mg (4.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.62g (5.24%), Vitamin K: 26.91µg (25.62%), Vitamin E: 1.49mg (9.91%), Vitamin A: 441.81IU (8.84%), Iron: 1.02mg (5.64%), Vitamin B2: 0.06mg (3.42%), Vitamin D: 0.48µg (3.17%), Calcium: 26.31mg (2.63%), Phosphorus: 20.35mg (2.04%), Copper: 0.03mg (1.58%), Fiber: 0.39g (1.55%), Selenium: 1.07µg (1.53%), Potassium: 37.39mg (1.07%)