



## Chocolate Chip Cheesecake Brownies

 Popular

READY IN



70 min.

SERVINGS



15

CALORIES



519 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar
- 16 ounce cream cheese
- 2 eggs
- 2 cups flour all-purpose
- 1 cup pecans chopped
- 0.5 teaspoon salt
- 1.5 cups semi chocolate chips

- 1 cup shortening
- 1 teaspoon vanilla extract
- 0.3 cup sugar white

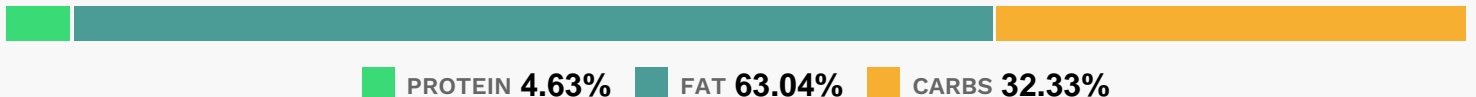
## Equipment

- bowl
- frying pan
- oven

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.
- In a large bowl, cream together shortening, brown sugar, and 1/2 cup white sugar. Beat in the 3 eggs one at a time, then stir in the vanilla.
- Combine the flour, baking soda, and salt; blend into the sugar mixture. Stir in chocolate chips, and set aside.
- In a separate bowl, mix together the cream cheese and 1/4 cup white sugar.
- Mix in the 2 remaining eggs.
- Spread 1/2 of chocolate chip dough in bottom of the prepared pan.
- Pour cream cheese batter on top of dough.
- Sprinkle with pecans. Drop pieces of the remaining chocolate chip batter over filling. Don't worry if there are gaps; the batter will spread.
- Bake for 45 minutes in preheated oven, or until lightly browned on the top.
- Let the brownies cool in the pan before cutting into bars.

## Nutrition Facts



## Properties

Glycemic Index:12.14, Glycemic Load:12.01, Inflammation Score:-5, Nutrition Score:9.4939130949585%

## Flavonoids

Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg Delphinidin: 0.53mg, Delphinidin: 0.53mg, Delphinidin: 0.53mg, Delphinidin: 0.53mg Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3-gallate: 0.17mg, Epigallocatechin 3-gallate: 0.17mg, Epigallocatechin 3-gallate: 0.17mg, Epigallocatechin 3-gallate: 0.17mg

## **Nutrients (% of daily need)**

Calories: 519.47kcal (25.97%), Fat: 36.93g (56.81%), Saturated Fat: 14.15g (88.43%), Carbohydrates: 42.62g (14.21%), Net Carbohydrates: 40.03g (14.56%), Sugar: 25.69g (28.54%), Cholesterol: 53.45mg (17.82%), Sodium: 260.6mg (11.33%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 15.48mg (5.16%), Protein: 6.11g (12.21%), Manganese: 0.69mg (34.72%), Copper: 0.35mg (17.64%), Selenium: 12.04µg (17.2%), Vitamin B1: 0.2mg (13.11%), Iron: 2.35mg (13.04%), Phosphorus: 129.5mg (12.95%), Magnesium: 48.92mg (12.23%), Vitamin B2: 0.2mg (11.64%), Fiber: 2.59g (10.35%), Folate: 37.72µg (9.43%), Vitamin E: 1.38mg (9.18%), Vitamin K: 9.52µg (9.07%), Vitamin A: 450.87IU (9.02%), Zinc: 1.15mg (7.7%), Calcium: 63.78mg (6.38%), Vitamin B3: 1.27mg (6.35%), Potassium: 217.68mg (6.22%), Vitamin B5: 0.56mg (5.64%), Vitamin B6: 0.06mg (3.09%), Vitamin B12: 0.15µg (2.52%)