



## Chocolate Chunk Blondies

READY IN



130 min.

SERVINGS



24

CALORIES



163 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 cup bittersweet chocolate (from 11.5-oz bag)
- ☐ 0.3 cup chocolate frosting betty crocker®
- ☐ 2 eggs
- ☐ 1 box vanilla cake donut holes french betty crocker® supermoist®
- ☐ 2 tablespoons water

## Equipment

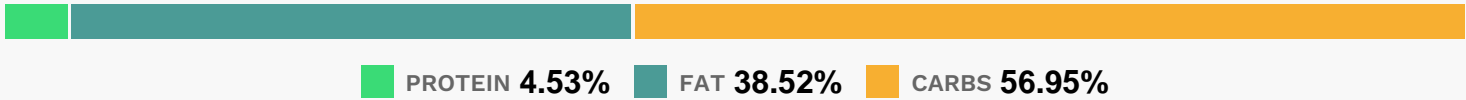
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ microwave

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan. In large bowl, mix cake mix, butter, water and eggs with spoon. Stir in chocolate chunks.
- ☐ Spread evenly in pan.
- ☐ Bake 21 to 26 minutes or until edges are golden brown. Cool completely, about 1 hour.
- ☐ In small microwavable bowl, microwave frosting uncovered on High 20 to 25 seconds or until melted; stir.
- ☐ Drizzle over bars.
- ☐ Let stand about 30 minutes or until frosting is set. For bars, cut into 6 rows by 4 rows. Or for triangles, cut bars into 6 rows by 2 rows, then cut each bar diagonally in half to form triangles. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.3108695568112%

## Nutrients (% of daily need)

Calories: 162.73kcal (8.14%), Fat: 7.03g (10.81%), Saturated Fat: 2.84g (17.76%), Carbohydrates: 23.38g (7.79%), Net Carbohydrates: 22.53g (8.19%), Sugar: 13.57g (15.07%), Cholesterol: 14.08mg (4.69%), Sodium: 190.76mg (8.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.33mg (2.11%), Protein: 1.86g (3.72%), Phosphorus: 102.02mg (10.2%), Manganese: 0.15mg (7.47%), Copper: 0.12mg (5.88%), Iron: 0.99mg (5.5%), Calcium: 54.98mg (5.5%), Selenium: 3.62µg (5.17%), Folate: 16.87µg (4.22%), Magnesium: 16.41mg (4.1%), Vitamin B2: 0.07mg (4.05%), Vitamin B1: 0.05mg (3.42%), Fiber: 0.85g (3.39%), Vitamin B3: 0.58mg (2.91%), Vitamin E: 0.42mg (2.77%), Vitamin A: 136.25IU (2.73%), Zinc: 0.35mg (2.33%), Potassium: 67.24mg (1.92%), Vitamin B5: 0.14mg (1.45%), Vitamin K: 1.12µg (1.06%)