



Chocolate Peanut Butter Cheesecake Marbled Brownies

READY IN



38 min.

SERVINGS



24

CALORIES



274 kcal

DESSERT

Ingredients

- ☐ 5 ml double-acting baking powder
- ☐ 170 grams chocolate chips
- ☐ 90 grams cream cheese softened
- ☐ 1.3 cups dutch process cocoa european style (or)
- ☐ 1 eggs
- ☐ 4 large eggs
- ☐ 447 grams granulated sugar
- ☐ 85 grams peanut butter

- ☐ 5 ml salt
- ☐ 50 grams sugar
- ☐ 1.5 cup unbleached all purpose flour
- ☐ 230 grams butter unsalted
- ☐ 5 ml vanilla
- ☐ 15 ml vanilla extract

Equipment

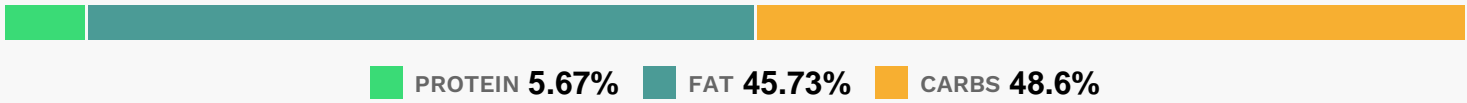
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. (180 C) Line a 13×9 inch pan with non-stick foil or parchment paper. In a medium-sized microwave-safe bowl, melt the butter on high. When butter is melted, stir in the sugar. Return the mixture to the microwave and heat until mixture is very hot but not bubbling (1 minute). Stir well to help dissolve some of the sugar – mixture should appear shiny. Stir in the cocoa, salt, baking powder and vanilla.
- ☐ Add the eggs, beating till smooth; then add the flour and chips, stirring until combined. Spoon 3/4 of the batter into the prepared pan. Prepare peanut butter mixture by beating "Peanut Butter
- ☐ Mixture" ingredients in a bowl until smooth. Drop spoonfuls of peanut butter mixture over brownie batter, then drop remaining brownie batter of peanut butter mixture – not covering it entirely but creating kind of a big speckled pattern. Gently drag a knife through top to create a pretty marbled effect.
- ☐ Bake the brownies for 28 minutes, until a cake tester inserted into the center comes out dry.

Remove them from the oven and after 5 minutes, loosen the edges with a table knife. This helps prevent sinking as they cool. Cool completely (and chill for better cutting) then cut and serve.Makes 12 large or 24 normal size brownies

Nutrition Facts



Properties

Glycemic Index:11.38, Glycemic Load:14.65, Inflammation Score:-4, Nutrition Score:5.3526086910911%

Flavonoids

Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg

Nutrients (% of daily need)

Calories: 273.53kcal (13.68%), Fat: 14.62g (22.49%), Saturated Fat: 7.99g (49.97%), Carbohydrates: 34.96g (11.65%), Net Carbohydrates: 32.92g (11.97%), Sugar: 25.46g (28.29%), Cholesterol: 62.21mg (20.74%), Sodium: 165.57mg (7.2%), Alcohol: 0.25g (100%), Alcohol %: 0.47% (100%), Caffeine: 10.3mg (3.43%), Protein: 4.08g (8.15%), Manganese: 0.28mg (14.18%), Copper: 0.21mg (10.37%), Selenium: 7.1µg (10.14%), Phosphorus: 84.37mg (8.44%), Fiber: 2.04g (8.15%), Magnesium: 31.95mg (7.99%), Iron: 1.27mg (7.03%), Vitamin B2: 0.12mg (7.01%), Vitamin A: 344.91IU (6.9%), Folate: 24.18µg (6.04%), Vitamin B3: 1.05mg (5.24%), Vitamin B1: 0.08mg (5.01%), Vitamin E: 0.71mg (4.71%), Zinc: 0.61mg (4.08%), Potassium: 139.5mg (3.99%), Calcium: 37.92mg (3.79%), Vitamin B5: 0.27mg (2.71%), Vitamin D: 0.35µg (2.31%), Vitamin B6: 0.04mg (2.22%), Vitamin B12: 0.12µg (1.92%)