



Cream Cheese Brownie Pie

READY IN



75 min.

SERVINGS



10

CALORIES



472 kcal

DESSERT

Ingredients

- 1 oz baker's chocolate white melted
- 0.5 cup butter
- 8 oz philadelphia cream cheese softened
- 3 eggs divided
- 1 cup flour
- 1 ready-to-use pie crust refrigerated
- 1 oz baker's semi-sweet chocolate melted
- 4 oz baker's semi-sweet chocolate (6 oz.)
- 0.3 cup sugar

- 0.7 cup sugar
- 1 tsp vanilla

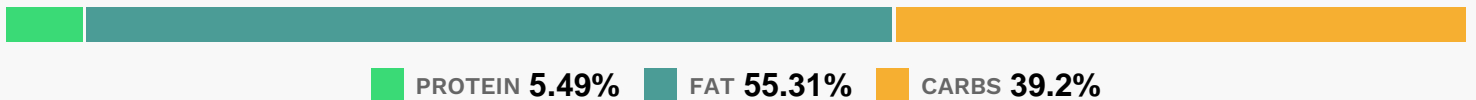
Equipment

- bowl
- oven
- wire rack
- toothpicks
- microwave

Directions

- Heat oven to 350F.
- Prepare crust as directed on package, using 9-inch pie plate. Beat cream cheese, 1/4 cup sugar and 1 egg in medium bowl until well blended; set aside.
- Microwave 6 squares semi-sweet chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted.
- Add 2/3 cup sugar; mix well. Blend in remaining eggs and vanilla. Stir in flour until well blended.
- Spread half the brownie batter into crust. Carefully spread cream cheese mixture over brownie batter in crust; cover with remaining brownie batter.
- Bake 45 min. or until toothpick inserted in center comes out with fudgy crumbs. Cool completely on wire rack.
- Drizzle with melted chocolates.

Nutrition Facts



Properties

Glycemic Index:36.22, Glycemic Load:21.21, Inflammation Score:-5, Nutrition Score:7.884782563895%

Nutrients (% of daily need)

Calories: 471.97kcal (23.6%), Fat: 29.22g (44.95%), Saturated Fat: 15.91g (99.42%), Carbohydrates: 46.58g (15.53%), Net Carbohydrates: 44.68g (16.25%), Sugar: 26.17g (29.08%), Cholesterol: 97.86mg (32.62%), Sodium: 236.91mg (10.3%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Caffeine: 12.19mg (4.06%), Protein: 6.53g (13.05%), Selenium: 12.75µg (18.22%), Manganese: 0.36mg (17.82%), Vitamin A: 667.61IU (13.35%), Vitamin B2: 0.23mg (13.28%), Iron: 2.19mg (12.18%), Phosphorus: 120.74mg (12.07%), Copper: 0.22mg (11.23%), Folate: 43.56µg (10.89%), Vitamin B1: 0.16mg (10.82%), Magnesium: 34.49mg (8.62%), Fiber: 1.9g (7.61%), Vitamin B3: 1.37mg (6.87%), Zinc: 0.86mg (5.71%), Vitamin E: 0.79mg (5.29%), Vitamin B5: 0.53mg (5.28%), Calcium: 51.88mg (5.19%), Potassium: 170.21mg (4.86%), Vitamin B12: 0.23µg (3.8%), Vitamin K: 3.87µg (3.68%), Vitamin B6: 0.06mg (2.8%), Vitamin D: 0.26µg (1.76%)