



Cream Cheese Brownies II

READY IN



45 min.

SERVINGS



24

CALORIES



81 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 2 tablespoons butter
- 3 ounces cream cheese
- 1 eggs
- 2 eggs
- 1 tablespoon flour all-purpose
- 4 ounce german chocolate sweet
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract

- 0.5 cup walnuts chopped
- 0.3 cup sugar white

Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- double boiler
- baking pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.
- In a double boiler, melt chocolate over low heat with 3 tablespoons of butter. Set aside to cool. In a medium bowl, mix together 2 of the eggs and sugar until thick. Stir in baking powder, salt and 1/2 cup of flour. Blend in cooled chocolate, nuts and vanilla extract. Set aside.
- In a separate bowl, cream 2 tablespoons of butter with the cream cheese. Gradually stir in 1/4 cup of sugar. Blend in one egg, 1 tablespoon of flour, and 1/2 teaspoon vanilla extract.
- Spread half of the chocolate batter in a pan.
- Layer on all of the cream cheese batter. Spoon on the remaining chocolate batter in spots. Zigzag through batter with a knife to create a marbling effect.
- Bake 35 to 40 minutes in the preheated oven.
- Let cool on wire rack before cutting into squares.

Nutrition Facts

  

 PROTEIN **6.52%**  FAT **64.25%**  CARBS **29.23%**

Properties

Glycemic Index:13.92, Glycemic Load:1.74, Inflammation Score:-1, Nutrition Score:1.4360869653199%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 80.81kcal (4.04%), Fat: 5.8g (8.92%), Saturated Fat: 2.48g (15.47%), Carbohydrates: 5.93g (1.98%), Net Carbohydrates: 5.76g (2.09%), Sugar: 4.65g (5.17%), Cholesterol: 26.55mg (8.85%), Sodium: 59.58mg (2.59%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.32g (2.65%), Manganese: 0.09mg (4.38%), Selenium: 2.24µg (3.2%), Iron: 0.56mg (3.12%), Phosphorus: 25.56mg (2.56%), Vitamin B2: 0.04mg (2.32%), Copper: 0.04mg (2.2%), Vitamin A: 106.93IU (2.14%), Folate: 5.9µg (1.47%), Calcium: 14.17mg (1.42%), Magnesium: 4.96mg (1.24%), Vitamin B6: 0.02mg (1.23%), Vitamin B5: 0.12mg (1.21%), Zinc: 0.17mg (1.12%)