



Cream Cheese Swirl Brownies

READY IN



145 min.

SERVINGS



24

CALORIES



280 kcal

DESSERT

Ingredients

- 1 box brownie mix (1 lb 6.25 oz)
- 4 oz cream cheese softened (from 8 oz package)
- 1 eggs
- 0.8 cup semi chocolate chips
- 0.3 cup sugar
- 0.5 teaspoon vanilla
- 24 servings vegetable oil for on brownie mix box

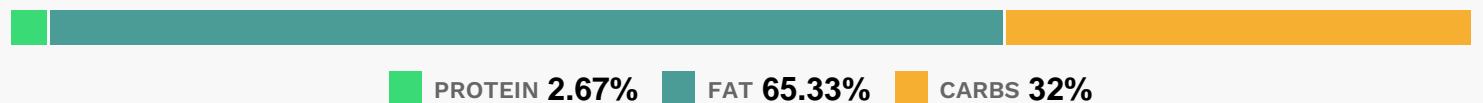
Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- toothpicks

Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. In medium bowl, beat cream cheese and sugar with electric mixer on low speed until smooth.
- Add egg and vanilla; beat until well blended. Set aside.
- Make brownie batter as directed on box.
- Spread three-fourths of the batter in pan. Spoon filling by tablespoonfuls evenly onto batter. Spoon remaining batter over filling.
- Cut through mixture several times with knife for marbled design.
- Sprinkle with chocolate chips.
- Bake 33 to 37 minutes or until toothpick inserted in brownie 1 inch from side of pan comes out almost clean. Cool completely, about 1 1/2 hours. For brownies, cut into 6 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.05, Glycemic Load:2.01, Inflammation Score:-1, Nutrition Score:2.7860869739367%

Nutrients (% of daily need)

Calories: 280.13kcal (14.01%), Fat: 20.53g (31.59%), Saturated Fat: 4.94g (30.88%), Carbohydrates: 22.64g (7.55%), Net Carbohydrates: 22.19g (8.07%), Sugar: 15.57g (17.3%), Cholesterol: 11.93mg (3.98%), Sodium: 80.09mg (3.48%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Caffeine: 4.84mg (1.61%), Protein: 1.89g (3.77%), Vitamin K: 26.26µg (25.01%), Vitamin E: 1.24mg (8.26%), Iron: 0.99mg (5.52%), Manganese: 0.08mg (3.79%), Copper: 0.07mg

(3.63%), Magnesium: 10.56mg (2.64%), Phosphorus: 23.32mg (2.33%), Selenium: 1.46µg (2.08%), Fiber: 0.45g (1.8%), Vitamin A: 76.17IU (1.52%), Vitamin B2: 0.02mg (1.33%), Zinc: 0.2mg (1.31%), Potassium: 40.84mg (1.17%)