

Cream Cheese Swirl Brownies







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

0.5 teaspoon vanilla

0.3 cup sugar

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 11/2 hours. For brownies, cut into 6 rows by 4 rows. Store covered in refrigerator.	
Nutrition Facts		
PROTEIN 2.67% FAT 65.33% CARBS 32%		
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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%)