

Cream Cheese Swirl Brownies

♥ Popular







DESSERT

Ingredients

- 1 box brownie mix betty crocker® (1 lb 2.4 oz)
 4 oz cream cheese softened (from 8 oz package)
- 1 eggs
- 0.3 cup semi chocolate chips
- 3 tablespoons sugar
- 0.3 teaspoon vanilla
- 16 servings vegetable oil for on brownie mix box

Equipment

	bowl
	frying pan
	oven
	knife
	hand mixer
	toothpicks
Directions	
	Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9-inch square pan with shortening or cooking spray. In small bowl, beat filling ingredients with electric mixer on low speed until smooth. Set aside.
	Make brownie batter as directed on box.
	Spread 3/4 of brownie batter in pan. Spoon filling by tablespoonfuls evenly onto brownie batter. Spoon remaining brownie batter over filling.
	Cut through mixture with knife several times for marbled design.
	Sprinkle with chocolate chips.
	Bake 40 to 44 minutes or until toothpick inserted in brownie 1 inch from side of pan comes out almost clean. Cool completely, about 11/2 hours. For 16 brownies, cut into 4 rows by 4 rows. Store covered in refrigerator.
Nutrition Facts	
PROTEIN 3.11% FAT 60.64% CARBS 36.25%	

Properties

Glycemic Index:6.07, Glycemic Load:1.68, Inflammation Score:-1, Nutrition Score:2.771739150519%

Nutrients (% of daily need)

Calories: 323.62kcal (16.18%), Fat: 22g (33.85%), Saturated Fat: 5.31g (33.19%), Carbohydrates: 29.58g (9.86%), Net Carbohydrates: 29.28g (10.65%), Sugar: 19.72g (21.91%), Cholesterol: 17.61mg (5.87%), Sodium: 119.64mg (5.2%), Alcohol: 0.02g (100%), Alcohol %: 0.04% (100%), Caffeine: 3.22mg (1.08%), Protein: 2.54g (5.08%), Vitamin K: 26.17µg (24.93%), Vitamin E: 1.26mg (8.38%), Iron: 1.19mg (6.63%), Manganese: 0.05mg (2.57%), Selenium: 1.78µg (2.55%), Copper: 0.05mg (2.51%), Phosphorus: 22.78mg (2.28%), Vitamin A: 111.91IU (2.24%), Magnesium: 7.58mg

(1.89%), Vitamin B2: 0.03mg (1.83%), Fiber: 0.3g (1.2%), Zinc: 0.17mg (1.14%), Calcium: 10.77mg (1.08%)