



Creamy Coffee Filled Brownies

READY IN



135 min.

SERVINGS



64

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 18 oz brownie mix chunk
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 4 cups powdered sugar
- ☐ 3 oz cream cheese softened
- ☐ 2 tablespoons butter softened
- ☐ 2 tablespoon rum / brandy / coffee liqueur
- ☐ 1 cup chocolate chips dark
- ☐ 3 tablespoons butter

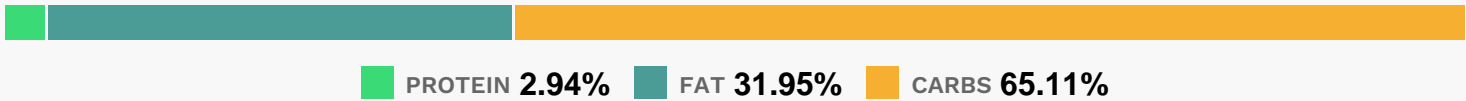
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Heat oven to 350° F (325° F for dark or nonstick pans). Grease or spray 8-inch square pan.
- ☐ Make brownies as directed on box, using water, oil, and eggs.
- ☐ Spread into pan.
- ☐ Bake 39 to 42 minutes or until toothpick inserted 2 inches from edge of pan comes out clean. Cool completely.
- ☐ In medium bowl, beat cream cheese, powdered sugar, 2 tablespoons butter and liqueur with electric mixer on high speed until smooth and creamy.
- ☐ Spread over cooled brownies.
- ☐ In small microwaveable bowl, microwave chocolate chips and butter uncovered on High 1 to 2 minutes, stirring once, until melted. Carefully spread over filling. Refrigerate 30 minutes or until set. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0.42, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.44999999860707%

Nutrients (% of daily need)

Calories: 95.58kcal (4.78%), Fat: 3.41g (5.24%), Saturated Fat: 1.51g (9.43%), Carbohydrates: 15.61g (5.2%), Net Carbohydrates: 15.51g (5.64%), Sugar: 12.52g (13.91%), Cholesterol: 1.37mg (0.46%), Sodium: 40.97mg (1.78%),

Alcohol: 0.1g (100%), Alcohol %: 0.6% (100%), Protein: 0.7g (1.41%), Iron: 0.27mg (1.48%), Vitamin A: 57.25IU (1.15%), Calcium: 10.21mg (1.02%)