



Dark Chocolate Brownies

READY IN



58 min.

SERVINGS



16

CALORIES



214 kcal

DESSERT

Ingredients

- 0.3 cup butter cut into pieces
- 1.7 cups nestle® toll house® chocolate morsels dark divided
- 2 large eggs
- 0.8 cup flour all-purpose
- 1 cup granulated sugar
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract
- 2 tablespoons water

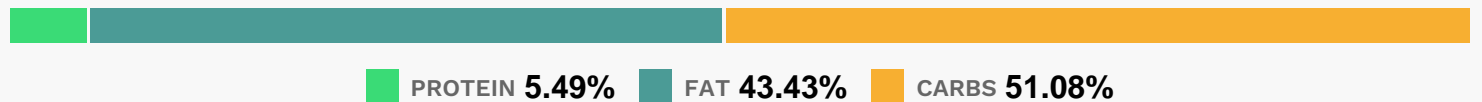
Equipment

- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- baking pan

Directions

- Preheat oven to 325 degrees F. Grease 8-inch-square baking pan. Set aside 1/3 cup morsels.
- Heat 1 1/3 cups morsels, sugar, butter and water in small saucepan over low heat, stirring constantly, until chocolate and butter are melted.
- Pour into medium bowl. Stir in eggs, one at a time, with wire whisk until blended. Stir in vanilla extract.
- Add flour and salt; stir well. Stir in remaining 1/3 cup morsels and nuts.
- Pour into prepared baking pan.
- Bake for 38 to 40 minutes or until wooden pick inserted in center comes out slightly sticky. Cool in pan on wire rack.
- Cut into bars.

Nutrition Facts



Properties

Glycemic Index:12.19, Glycemic Load:11.96, Inflammation Score:-1, Nutrition Score:3.2456522007351%

Nutrients (% of daily need)

Calories: 214.27kcal (10.71%), Fat: 10.41g (16.02%), Saturated Fat: 8.07g (50.46%), Carbohydrates: 27.56g (9.19%), Net Carbohydrates: 26.69g (9.7%), Sugar: 18.94g (21.05%), Cholesterol: 33.61mg (11.2%), Sodium: 96.04mg (4.18%),

Alcohol: 0.09g (100%), Alcohol %: 0.22% (100%), Protein: 2.96g (5.92%), Selenium: 5µg (7.15%), Calcium: 62.56mg (6.26%), Vitamin B2: 0.1mg (5.59%), Zinc: 0.79mg (5.26%), Vitamin B1: 0.07mg (4.5%), Folate: 17.74µg (4.43%), Phosphorus: 43.48mg (4.35%), Potassium: 135.34mg (3.87%), Iron: 0.63mg (3.51%), Fiber: 0.87g (3.48%), Manganese: 0.07mg (3.46%), Vitamin E: 0.47mg (3.15%), Vitamin A: 153.81IU (3.08%), Vitamin B3: 0.55mg (2.74%), Vitamin B5: 0.27mg (2.67%), Copper: 0.05mg (2.43%), Magnesium: 8.93mg (2.23%), Vitamin B12: 0.12µg (1.94%), Vitamin B6: 0.04mg (1.89%), Vitamin K: 1.81µg (1.72%)