



Decadent Cherry Mousse Brownies

READY IN



185 min.

SERVINGS



24

CALORIES



299 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 3 oz baker's chocolate white
- ☐ 0.3 cup whipping cream
- ☐ 16 oz cream cheese frosting
- ☐ 0.3 cup maraschino cherries drained chopped well
- ☐ 1 drops food coloring red
- ☐ 1.5 cups semi chocolate chips
- ☐ 0.3 cup butter

- ☐ 1 oz baker's chocolate white
- ☐ 0.3 teaspoon vegetable oil

Equipment


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

Directions

- ☐ Heat oven to 350°F (or 325°F for dark or non stick pan). Grease or spray bottom of 13x9-inch pan.
- ☐ Bake brownies as directed on box using water, oil and eggs.
- ☐ Spread into pan.
- ☐ Bake for 24 to 26 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely.
- ☐ In medium microwaveable bowl, microwave 3 oz. white baking chocolate and 1/3 cup whipping cream uncovered on High 1 to 2 minutes, stirring once, until chocolate is melted. Refrigerate 30 minutes or until slightly thickened.
- ☐ Stir frosting and maraschino cherries into chocolate mixture until well blended.
- ☐ Spread evenly over cooled brownies.
- ☐ In small microwaveable bowl, microwave chocolate chips and butter uncovered on High 1 to 2 minutes, stirring once until smooth. Carefully spread over mousse. Refrigerate 30 minutes or until set.
- ☐ In small microwaveable bowl, microwave 1 oz. white baking chocolate and oil uncovered on High 30 to 60 seconds, stirring once, until smooth.
- ☐ Drizzle chocolate over brownies. Refrigerate 30 minutes or until chocolate is set.

Nutrition Facts



 **PROTEIN 3.19%**  **FAT 47.74%**  **CARBS 49.07%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.8956522137413%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 298.83kcal (14.94%), Fat: 16.35g (25.16%), Saturated Fat: 6.67g (41.7%), Carbohydrates: 37.82g (12.61%), Net Carbohydrates: 36.06g (13.11%), Sugar: 27.77g (30.86%), Cholesterol: 4.41mg (1.47%), Sodium: 123.7mg (5.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13.45mg (4.48%), Protein: 2.46g (4.91%), Manganese: 0.35mg (17.44%), Copper: 0.3mg (15.04%), Iron: 2.17mg (12.08%), Magnesium: 36.03mg (9.01%), Fiber: 1.76g (7.05%), Zinc: 0.77mg (5.14%), Phosphorus: 51.25mg (5.13%), Potassium: 114.27mg (3.26%), Vitamin A: 139.91IU (2.8%), Vitamin K: 2.57µg (2.45%), Selenium: 1.53µg (2.18%), Calcium: 16.54mg (1.65%), Vitamin E: 0.24mg (1.61%), Vitamin B2: 0.02mg (1.09%)