



Divine Truffle Brownies

READY IN



55 min.

SERVINGS



55

CALORIES



61 kcal

DESSERT

Ingredients

- 0.3 cup butter
- 3 eggs divided
- 0.8 cup flour
- 8 oz baker's semi-sweet chocolate divided
- 0.8 cup sugar divided
- 0.7 cup whipping cream

Equipment

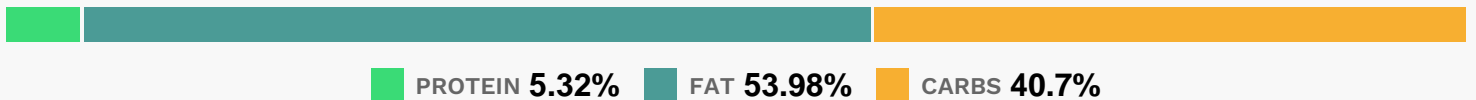
- bowl

- frying pan
- oven
- knife
- blender
- baking pan
- aluminum foil
- microwave

Directions

- Heat oven to 350F.
- Line 8-inch square baking pan with foil, with ends of foil extending over sides. Spray with cooking spray. Microwave 2 oz. chocolate and butter in medium microwaveable bowl on HIGH 1 min. 30 sec. or until butter is melted. Stir until chocolate is completely melted. Stir in 1/2 cup sugar. Blend in 1 egg.
- Add flour; mix well.
- Spread onto bottom of prepared pan.
- Microwave remaining chocolate and cream in microwaveable bowl 1 min. 30 sec.; stir until chocolate is completely melted. Beat remaining sugar and eggs in large bowl with mixer on high speed 1 min. or until thick and lemon colored.
- Add cream mixture; mix well.
- Pour over batter in pan.
- Bake 35 min. or until topping is set. Cool in pan. Run knife around sides of pan to loosen dessert; use foil handles to remove from pan before cutting to serve. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:2.64, Glycemic Load:2.85, Inflammation Score:-1, Nutrition Score:1.2452173837177%

Nutrients (% of daily need)

Calories: 61.24kcal (3.06%), Fat: 3.71g (5.7%), Saturated Fat: 1.82g (11.39%), Carbohydrates: 6.29g (2.1%), Net Carbohydrates: 5.91g (2.15%), Sugar: 4.33g (4.81%), Cholesterol: 12.44mg (4.15%), Sodium: 14.39mg (0.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.55mg (1.18%), Protein: 0.82g (1.64%), Manganese: 0.07mg (3.35%), Copper: 0.06mg (2.81%), Selenium: 1.76µg (2.52%), Iron: 0.39mg (2.14%), Magnesium: 8.15mg (2.04%), Phosphorus: 19.22mg (1.92%), Vitamin A: 94.34IU (1.89%), Vitamin B2: 0.03mg (1.63%), Fiber: 0.38g (1.5%), Vitamin B1: 0.02mg (1.09%), Folate: 4.37µg (1.09%), Zinc: 0.16mg (1.06%)