



Double-Chocolate Chunk Brownies

READY IN



120 min.

SERVINGS



24

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 1 cup butter
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar packed
- ☐ 2 teaspoons vanilla
- ☐ 4 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.8 cup cocoa powder
- ☐ 0.3 teaspoon salt
- ☐ 1 cup bittersweet chocolate

- ☐ 1 cup chocolate chips white
- ☐ 1.5 cups powdered sugar
- ☐ 0.3 cup cocoa powder
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons milk
- ☐ 0.5 cup chocolate chips white
- ☐ 1 teaspoon vegetable oil

Equipment

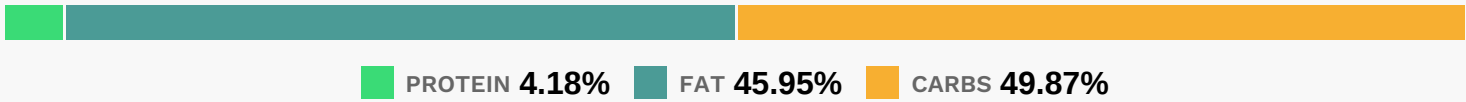
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 13x9-inch pan with shortening or spray with cooking spray. In 4-quart saucepan, melt 1 cup butter over medium heat; remove from heat.
- ☐ Mix in granulated and brown sugar, vanilla and eggs until well blended. Stir in flour, 3/4 cup cocoa and salt until well blended. Stir in 1 cup each semisweet and white chocolate chunks.
- ☐ Spread in pan.
- ☐ Bake 30 to 35 minutes or until set. Cool completely, about 1 hour.
- ☐ In large bowl, beat powdered sugar, 1/4 cup cocoa, 1/4 cup butter and enough of the milk with electric mixer on low speed until frosting is smooth and spreadable.
- ☐ Spread over brownies.
- ☐ In microwavable container, microwave 1/2 cup white chocolate chunks and the oil uncovered on High 30 to 60 seconds, stirring once or twice, until thin enough to drizzle.
- ☐ Place in small plastic food-storage bag; cut small hole in corner of bag.

Drizzle over frosting. For brownies, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:13.46, Glycemic Load:14.08, Inflammation Score:-5, Nutrition Score:5.5565217101704%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 329.68kcal (16.48%), Fat: 17.43g (26.81%), Saturated Fat: 6.34g (39.65%), Carbohydrates: 42.56g (14.19%), Net Carbohydrates: 40.45g (14.71%), Sugar: 34.07g (37.85%), Cholesterol: 30.23mg (10.08%), Sodium: 161.17mg (7.01%), Alcohol: 0.11g (100%), Alcohol %: 0.19% (100%), Caffeine: 14.51mg (4.84%), Protein: 3.56g (7.13%), Manganese: 0.29mg (14.44%), Copper: 0.25mg (12.7%), Vitamin A: 471.55IU (9.43%), Phosphorus: 90.98mg (9.1%), Selenium: 6.32µg (9.03%), Magnesium: 35.75mg (8.94%), Fiber: 2.11g (8.43%), Iron: 1.49mg (8.28%), Vitamin B2: 0.12mg (7%), Calcium: 49.48mg (4.95%), Potassium: 164.92mg (4.71%), Vitamin B1: 0.07mg (4.54%), Zinc: 0.67mg (4.47%), Folate: 17.5µg (4.38%), Vitamin E: 0.62mg (4.12%), Vitamin B3: 0.63mg (3.14%), Vitamin B5: 0.27mg (2.67%), Vitamin B12: 0.16µg (2.67%), Vitamin K: 2.03µg (1.93%), Vitamin B6: 0.03mg (1.7%), Vitamin D: 0.16µg (1.07%)