



Dulce-Frosted Chipotle Brownies

READY IN



125 min.

SERVINGS



16

CALORIES



222 kcal

DESSERT

Ingredients

- 18 oz brownie mix chunk
- 1 serving vegetable oil for on brownie mix box
- 1 teaspoon ground cinnamon
- 0.5 teaspoon chipotle sauce
- 2 cups powdered sugar
- 0.3 cup dulce de leche (from 13.4 oz can)
- 2 tablespoons butter softened
- 2 tablespoons milk
- 1 teaspoon vanilla

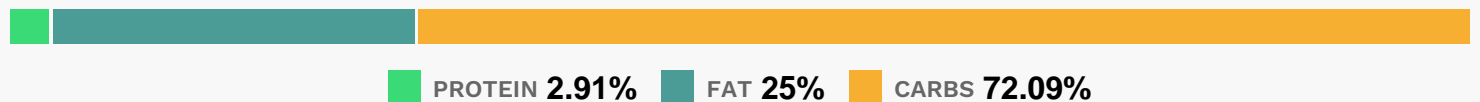
Equipment

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

Directions

- Heat oven to 350° F (325° F for dark or nonstick pan). Grease or spray bottom of 8-inch pan.
- Make brownie batter as directed on box, using water, oil, and eggs, adding cinnamon and chipotle powder until well blended.
- Spread into pan.
- Bake 39 to 42 minutes or until toothpick inserted 2 inches from edge comes out almost clean. Cool completely.
- In medium bowl, beat powdered sugar, dulce de leche, butter, milk, and vanilla with electric mixer on low speed until smooth and creamy.
- Spread onto cooled brownies.

Nutrition Facts



Properties

Glycemic Index:5.31, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.55304348897999%

Nutrients (% of daily need)

Calories: 221.98kcal (11.1%), Fat: 6.21g (9.56%), Saturated Fat: 1.29g (8.09%), Carbohydrates: 40.29g (13.43%), Net Carbohydrates: 40.18g (14.61%), Sugar: 30.68g (34.09%), Cholesterol: 0.22mg (0.08%), Sodium: 110.81mg (4.82%), Alcohol: 0.09g (100%), Alcohol %: 0.2% (100%), Protein: 1.63g (3.26%), Iron: 0.92mg (5.09%), Vitamin K: 1.65µg (1.58%), Vitamin A: 66IU (1.32%), Manganese: 0.02mg (1.15%)