



Fudge Topped Brownies

READY IN



45 min.

SERVINGS



24

CALORIES



153 kcal

DESSERT

Ingredients

- ☐ 2 cups bittersweet chocolate chips dark
- ☐ 3 tablespoons butter room temperature
- ☐ 8 chocolate sandwich cookies (Oreos)
- ☐ 1 cup condensed milk whole
- ☐ 0.3 teaspoon vanilla extract

Equipment

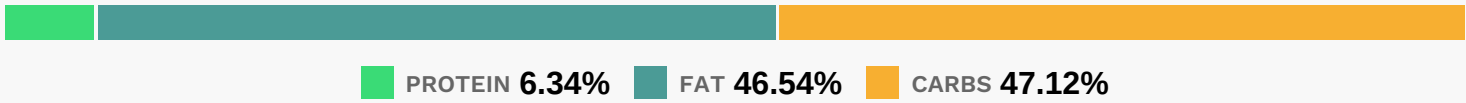
- ☐ frying pan
- ☐ sauce pan

- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Prepare the brownie batter as directed on the package, but add 8 to 10 broken chocolate sandwich cookies to the batter.
- ☐ Spread in a nonstick foil lined 9×13 inch pan.
- ☐ Bake for about 28 minutes or whatever the box of your preferred brand of brownie mix says.As soon as the brownies are done, combine room temperature butter, 1 cup of condensed milk, and chocolate chips in a saucepan. Turn heat to medium or medium low (low and slow is the way to go – don’t overheat the mixture) and stir until chocolate is melted and smooth. Stir in the vanilla.
- ☐ Pour over the brownies. If desired, sprinkle toasted pecans over the top.
- ☐ Let cool and set.Lift from the pan and cut into 24 or 32 brownies

Nutrition Facts



Properties

Glycemic Index:4.63, Glycemic Load:4.23, Inflammation Score:-1, Nutrition Score:2.7821739361338%

Nutrients (% of daily need)

Calories: 153.15kcal (7.66%), Fat: 8g (12.31%), Saturated Fat: 6.18g (38.6%), Carbohydrates: 18.23g (6.08%), Net Carbohydrates: 17.54g (6.38%), Sugar: 13.69g (15.21%), Cholesterol: 8.25mg (2.75%), Sodium: 59.02mg (2.57%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 2.45g (4.91%), Calcium: 82.92mg (8.29%), Phosphorus: 55.3mg (5.53%), Vitamin B2: 0.09mg (5.29%), Zinc: 0.68mg (4.54%), Potassium: 152.09mg (4.35%), Selenium: 2.89µg (4.13%), Iron: 0.7mg (3.9%), Fiber: 0.69g (2.74%), Magnesium: 10.64mg (2.66%), Vitamin E: 0.4mg (2.64%), Manganese: 0.05mg (2.45%), Vitamin K: 2.45µg (2.33%), Vitamin B1: 0.03mg (2.3%), Vitamin B5: 0.22mg (2.22%), Copper: 0.04mg (2.14%), Folate: 7.05µg (1.76%), Vitamin B12: 0.1µg (1.68%), Vitamin A: 79.36IU (1.59%), Vitamin B3: 0.29mg (1.44%), Vitamin B6: 0.03mg (1.35%)