



Halloween Cheesecake Brownies

 Vegetarian

READY IN



60 min.

SERVINGS



1

CALORIES



3745 kcal

DESSERT

Ingredients

- 21 oz brownie mix
- 8 oz philadelphia cream cheese softened
- 1 eggs
- 8 drops food coloring red
- 0.3 cup sugar
- 0.5 tsp vanilla
- 16 drops food coloring yellow

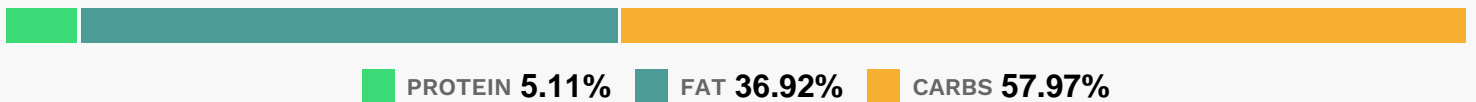
Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- baking pan
- hand mixer

Directions

- Preheat oven to 350F. Prepare brownie batter as directed on package; spread into greased 13x9-inch baking pan.
- Beat cream cheese, sugar and vanilla in medium bowl with electric mixer on medium speed until well blended.
- Add egg and food colorings; mix just until blended.
- Pour over brownie batter; cut through batter with knife several times for marble effect.
- Bake 35 to 40 minutes or until cream cheese mixture is lightly browned. Cool in pan on wire rack.
- Cut into 32 squares.

Nutrition Facts



Properties

Glycemic Index:97.09, Glycemic Load:49.92, Inflammation Score:-8, Nutrition Score:18.913913073747%

Nutrients (% of daily need)

Calories: 3744.87kcal (187.24%), Fat: 154.45g (237.62%), Saturated Fat: 62.72g (391.98%), Carbohydrates: 545.65g (181.88%), Net Carbohydrates: 545.65g (198.42%), Sugar: 370.78g (411.98%), Cholesterol: 392.74mg (130.91%), Sodium: 2513.87mg (109.3%), Alcohol: 0.72g (100%), Alcohol %: 0.1% (100%), Protein: 48.07g (96.14%), Iron: 17.78mg (98.8%), Vitamin A: 3283.47IU (65.67%), Selenium: 33.41µg (47.73%), Vitamin B2: 0.74mg (43.37%), Phosphorus: 329.92mg (32.99%), Calcium: 245.53mg (24.55%), Vitamin B5: 1.97mg (19.68%), Vitamin E: 2.41mg (16.08%), Vitamin B12: 0.89µg (14.84%), Zinc: 1.71mg (11.4%), Potassium: 364.53mg (10.42%), Folate: 41.09µg (10.27%), Vitamin

B6: 0.2mg (10.12%), Magnesium: 25.94mg (6.49%), Vitamin D: 0.88µg (5.87%), Vitamin B1: 0.07mg (4.67%), Vitamin K: 4.89µg (4.66%), Copper: 0.08mg (3.93%), Manganese: 0.04mg (2.24%), Vitamin B3: 0.25mg (1.24%)