



## Halloween Scream Cheese Brownies

 Vegetarian

READY IN



40 min.

SERVINGS



24

CALORIES



79 kcal

DESSERT

### Ingredients

- 1 brownie mix/homemade brownie recipe
- 5 Tbsp butter softened
- 8 oz philadelphia cream cheese softened
- 2 eggs
- 2 Tbsp flour
- 24 servings orange food coloring red yellow (or +)
- 0.5 cup sugar
- 1 tsp vanilla

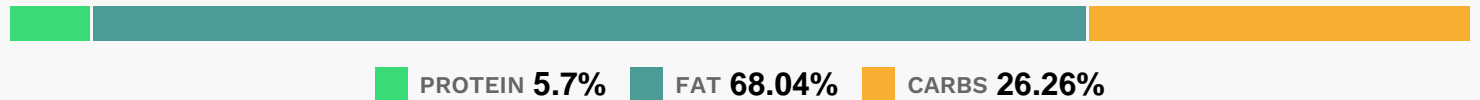
## Equipment

- frying pan
- oven
- knife

## Directions

- PREHEAT oven to 350F and spray a 9x13" pan with cooking spray.
- FOLLOW the directions to prepare your brownie mix and spread of the mixture in the pan.
- SPREAD cream cheese mixture on top of brownie mix in pan.
- Add remaining brownie batter on top and pull a knife through to swirl.
- BAKE for 30 minutes and let cool before cutting and serving.

## Nutrition Facts



## Properties

Glycemic Index:9.25, Glycemic Load:3.4, Inflammation Score:-1, Nutrition Score:0.9899999981989%

## Nutrients (% of daily need)

Calories: 78.53kcal (3.93%), Fat: 6.02g (9.27%), Saturated Fat: 3.55g (22.16%), Carbohydrates: 5.23g (1.74%), Net Carbohydrates: 5.21g (1.9%), Sugar: 4.57g (5.08%), Cholesterol: 29.54mg (9.85%), Sodium: 54.09mg (2.35%), Alcohol: 0.06g (100%), Alcohol %: 0.35% (100%), Protein: 1.13g (2.27%), Vitamin A: 220.64IU (4.41%), Selenium: 2.2µg (3.15%), Vitamin B2: 0.04mg (2.56%), Phosphorus: 18.77mg (1.88%), Vitamin E: 0.19mg (1.26%), Calcium: 12.08mg (1.21%), Vitamin B5: 0.12mg (1.16%)