



Magnolia Cream Cheese Brownies

READY IN



45 min.

SERVINGS



18

CALORIES



376 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.3 cup butter softened
- 0.3 cup butter
- 4 ounce chocolate squares unsweetened
- 6 ounce cream cheese softened
- 6 large eggs divided
- 1 cup flour all-purpose
- 2 tablespoons flour all-purpose
- 1 teaspoon salt

- 4 ounce semisweet chocolate squares
- 9 ounces semisweet chocolate morsels divided
- 2 cups sugar divided
- 1 teaspoon vanilla extract
- 2 teaspoons vanilla extract

Equipment

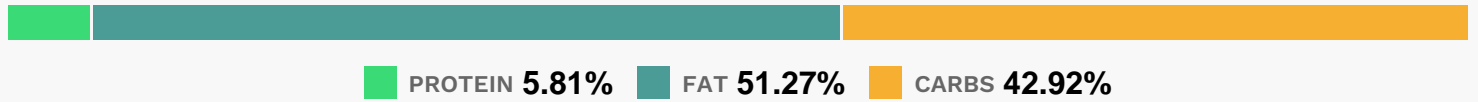
- bowl
- frying pan
- oven
- knife
- hand mixer
- microwave

Directions

- Microwave first 3 ingredients in a 1-quart glass bowl at HIGH 2 minutes or until melted, stirring once. Cool and set aside.
- Beat cream cheese and 1/4 cup butter at medium speed with an electric mixer until creamy; gradually add 1/2 cup sugar, beating well.
- Add 2 eggs, 1 at a time, beating until blended. Stir in 1 teaspoon vanilla. Fold in 2 tablespoons flour and 1/2 cup chocolate morsels; set aside.
- Beat remaining 4 eggs in a large bowl at medium speed with an electric mixer. Gradually add remaining 1 1/2 cups sugar, beating well.
- Add melted chocolate mixture and 2 teaspoons vanilla extract; beat mixture until well blended.
- Combine 1 cup flour, baking powder, and salt; fold into chocolate batter until blended, and stir in remaining 1 cup chocolate morsels.
- Reserve 3 cups chocolate batter; spread remaining batter evenly in a greased 13- x 9-inch pan.
- Pour cream cheese mixture over batter. Top with reserved 3 cups batter, and swirl mixture with a knife.

Bake at 325 for 40 to 45 minutes. Cool and cut brownies into squares.

Nutrition Facts



Properties

Glycemic Index:18.84, Glycemic Load:20, Inflammation Score:-5, Nutrition Score:8.8104347983456%

Flavonoids

Catechin: 4.05mg, Catechin: 4.05mg, Catechin: 4.05mg, Catechin: 4.05mg Epicatechin: 8.94mg, Epicatechin: 8.94mg, Epicatechin: 8.94mg, Epicatechin: 8.94mg

Nutrients (% of daily need)

Calories: 375.82kcal (18.79%), Fat: 22.04g (33.92%), Saturated Fat: 10.22g (63.88%), Carbohydrates: 41.53g (13.84%), Net Carbohydrates: 38.64g (14.05%), Sugar: 30.27g (33.64%), Cholesterol: 72.77mg (24.26%), Sodium: 279.46mg (12.15%), Alcohol: 0.23g (100%), Alcohol %: 0.32% (100%), Caffeine: 22.65mg (7.55%), Protein: 5.62g (11.23%), Manganese: 0.6mg (29.77%), Copper: 0.49mg (24.31%), Iron: 3.09mg (17.17%), Selenium: 10.93µg (15.61%), Magnesium: 61.56mg (15.39%), Phosphorus: 136.55mg (13.65%), Fiber: 2.89g (11.58%), Vitamin A: 490.29IU (9.81%), Zinc: 1.47mg (9.8%), Vitamin B2: 0.16mg (9.43%), Folate: 24.75µg (6.19%), Potassium: 216.77mg (6.19%), Vitamin B1: 0.09mg (5.77%), Calcium: 54.36mg (5.44%), Vitamin E: 0.63mg (4.23%), Vitamin B5: 0.42mg (4.22%), Vitamin B3: 0.74mg (3.71%), Vitamin B12: 0.21µg (3.56%), Vitamin B6: 0.05mg (2.33%), Vitamin K: 2.36µg (2.24%), Vitamin D: 0.33µg (2.22%)