



Maraschino Cherry Cream Cheese Brownies

 Vegetarian

READY IN



140 min.

SERVINGS



16

CALORIES



174 kcal

DESSERT

Ingredients

- ☐ 3 oz cream cheese softened (from 8-oz package)
- ☐ 0.3 cup sugar
- ☐ 1 tablespoon flour all-purpose
- ☐ 3 tablespoons maraschino cherries dry drained chopped
- ☐ 1 teaspoon maraschino cherries
- ☐ 1 egg yolk separated for brownie batter
- ☐ 16 oz brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box

☐ 1 serving egg yolk

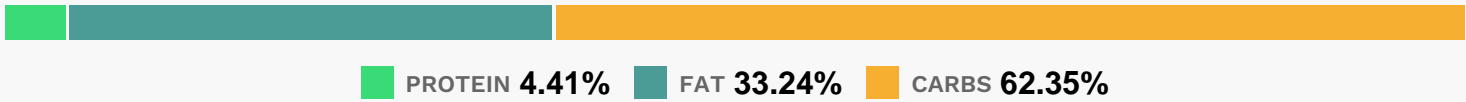
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray. In small bowl, mix cream cheese and sugar with spoon until smooth.
- ☐ Add flour, cherries, cherry juice and egg white; mix until well blended. Set aside.
- ☐ Make brownie batter as directed on box adding reserved egg yolk. Reserve 3/4 cup brownie batter; set aside.
- ☐ Spread remaining batter in pan. Spoon filling by tablespoonful dollops evenly onto batter, making 3 rows by 3 rows. Spoon about 1 tablespoon of the reserved brownie batter in center of each filling dollop. Draw knife through mixture in four straight lines horizontally, the vertically for swirled design.
- ☐ Bake 28 to 32 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool 30 minutes on cooling rack. Refrigerate at least 1 hour or until chilled.
- ☐ Cut into 4 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:10.76, Glycemic Load:2.52, Inflammation Score:-1, Nutrition Score:0.86217392138813%

Nutrients (% of daily need)

Calories: 174.01kcal (8.7%), Fat: 6.47g (9.95%), Saturated Fat: 2.06g (12.89%), Carbohydrates: 27.3g (9.1%), Net Carbohydrates: 27.19g (9.89%), Sugar: 18.58g (20.65%), Cholesterol: 18.19mg (6.06%), Sodium: 100.21mg (4.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.93g (3.86%), Iron: 0.87mg (4.84%), Selenium: 1.31µg (1.87%), Vitamin A: 89.9IU (1.8%), Vitamin K: 1.78µg (1.69%), Vitamin B2: 0.02mg (1.26%), Phosphorus: 10.92mg (1.09%)