



## Marble Squares

READY IN



50 min.

SERVINGS



50

CALORIES



121 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 tsp baking soda
- 0.5 cup butter (1 stick)
- 0.5 cup knudsen cream sour
- 8 oz philadelphia cream cheese softened
- 3 eggs divided
- 2 cups flour
- 0.5 tsp salt
- 8 oz baker's semi-sweet chocolate divided
- 2.3 cups sugar divided

0.8 cup water

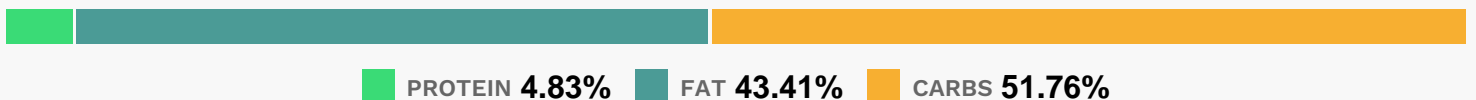
## Equipment

- bowl
- oven
- knife
- baking pan
- hand mixer
- toothpicks
- microwave

## Directions

- Preheat oven to 375F. Microwave butter, water and 2 oz. chocolate in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted. Chop remaining 6 oz. chocolate; set aside. Stir in combined flour, 2 cups of the sugar, the baking soda and salt.
- Add 2 of the eggs and the sour cream; mix well.
- Pour into greased and floured 15x10x1-inch baking pan.
- Beat cream cheese and remaining 1/3 cup sugar in small bowl with electric mixer on medium speed until well blended.
- Add the remaining egg; mix well. Spoon over chocolate batter; cut through batters with knife several times for marble effect.
- Sprinkle with the chopped chocolate.
- Bake 25 to 30 min. or until toothpick inserted in center comes out clean. Cool.
- Cut into 36 squares.

## Nutrition Facts



## Properties

Glycemic Index:4.44, Glycemic Load:9.34, Inflammation Score:-1, Nutrition Score:2.0008695746731%

## Nutrients (% of daily need)

Calories: 120.88kcal (6.04%), Fat: 5.92g (9.1%), Saturated Fat: 3.4g (21.28%), Carbohydrates: 15.87g (5.29%), Net Carbohydrates: 15.37g (5.59%), Sugar: 11.25g (12.5%), Cholesterol: 20.91mg (6.97%), Sodium: 82.55mg (3.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.9mg (1.3%), Protein: 1.48g (2.96%), Selenium: 3.44µg (4.92%), Manganese: 0.1mg (4.81%), Copper: 0.07mg (3.41%), Vitamin B2: 0.06mg (3.28%), Iron: 0.58mg (3.2%), Vitamin A: 148.5IU (2.97%), Phosphorus: 29.57mg (2.96%), Vitamin B1: 0.04mg (2.89%), Folate: 11.01µg (2.75%), Magnesium: 10.12mg (2.53%), Fiber: 0.5g (1.99%), Vitamin B3: 0.34mg (1.71%), Zinc: 0.22mg (1.49%), Potassium: 44.31mg (1.27%), Calcium: 12.52mg (1.25%), Vitamin B5: 0.11mg (1.12%), Vitamin E: 0.16mg (1.05%)