



Marbled Cheesecake Brownie Dessert

 Vegetarian

READY IN



170 min.

SERVINGS



16

CALORIES



268 kcal

DESSERT

Ingredients

- 16.5 oz brownie mix
- 1 serving vegetable oil for on brownie mix box
- 8 oz cream cheese softened
- 0.3 cup sugar
- 0.5 teaspoon vanilla
- 1 eggs
- 10 oz alouette garlic & herbs spreadable cheese

Equipment

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

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease (or use cooking spray) bottom only of 9-inch square pan.
- Make brownie batter as directed on box.--except spread brownie batter in pan. In medium bowl, beat cream cheese with electric mixer on low speed until creamy; beat in sugar, vanilla and 1 egg until well blended. Drop by tablespoonfuls over brownie batter in pan.
- Cut through batter with knife several times for marbled design.
- Bake 37 to 41 minutes or until cream cheese mixture is light brown. Immediately spread fruit on top. Cool completely, about 2 hours. Store covered in refrigerator.
- For serving pieces, cut into 4 rows by 4 rows.

Nutrition Facts



PROTEIN 4.98% **FAT 51.9%** **CARBS 43.12%**

Properties

Glycemic Index:6.07, Glycemic Load:3.12, Inflammation Score:-1, Nutrition Score:1.2147825969302%

Nutrients (% of daily need)

Calories: 268.24kcal (13.41%), Fat: 15.73g (24.19%), Saturated Fat: 7.31g (45.7%), Carbohydrates: 29.4g (9.8%), Net Carbohydrates: 29.4g (10.69%), Sugar: 19.22g (21.35%), Cholesterol: 43.81mg (14.6%), Sodium: 230.13mg (10.01%), Alcohol: 0.04g (100%), Alcohol %: 0.08% (100%), Protein: 3.39g (6.78%), Iron: 0.89mg (4.93%), Vitamin A: 205.22IU (4.1%), Selenium: 2.09µg (2.98%), Vitamin B2: 0.05mg (2.71%), Phosphorus: 20.62mg (2.06%), Vitamin K: 1.91µg (1.82%), Calcium: 15.34mg (1.53%), Vitamin E: 0.22mg (1.48%), Vitamin B5: 0.12mg (1.23%)