



Marbled Cheesecake Brownies



Gluten Free



Popular

READY IN



60 min.

SERVINGS



32

CALORIES



58 kcal

DESSERT

Ingredients

- ☐ 1 eggs
- ☐ 1 cup m&m candies
- ☐ 2 Tablespoons milk
- ☐ 8 oz cream cheese
- ☐ 0.3 cup sugar
- ☐ 0.5 teaspoon vanilla extract

Equipment

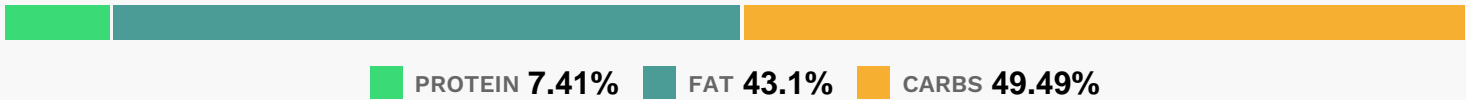
- ☐ oven

- ☐ knife
- ☐ mixing bowl
- ☐ baking pan

Directions

- ☐ Preheat oven to 350°In a mixing bowl, beat the cream cheese with the sugar.
- ☐ Add the egg, milk and vanilla extract. Set aside.Prepare the brownie mix according to the package directions. Spoon 2/3 of the brownie batter into a parchment-lined 9 x 13-inch baking pan. Spoon the reserved cream cheese mixture over the brownie batter. Now scrape the remaining brownie batter over the cream cheese mixture. Swirl the tip of a knife through the batter to make a marbled effect. Press M&M'S® Brand Chocolate Candies into the batter.
- ☐ Bake for 45–50 minutes in a preheated, 350–degree oven until slightly moist in the center. Cool completely before cutting 8×4 into 1½-inch squares.

Nutrition Facts



Properties

Glycemic Index:3.38, Glycemic Load:1.47, Inflammation Score:-1, Nutrition Score:0.60434782343066%

Nutrients (% of daily need)

Calories: 57.61kcal (2.88%), Fat: 2.77g (4.26%), Saturated Fat: 1.65g (10.29%), Carbohydrates: 7.16g (2.39%), Net Carbohydrates: 6.98g (2.54%), Sugar: 6.61g (7.35%), Cholesterol: 10.03mg (3.34%), Sodium: 32.2mg (1.4%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 1.07g (2.14%), Calcium: 19.98mg (2%), Phosphorus: 14.45mg (1.44%), Vitamin B12: 0.08µg (1.38%), Vitamin A: 62.63IU (1.25%), Vitamin B2: 0.02mg (1.24%), Selenium: 0.74µg (1.05%)