



Milk Chocolate-Malt Brownies

READY IN



45 min.

SERVINGS



48

CALORIES



89 kcal

DESSERT

Ingredients

- 11.5 ounces milk chocolate chips
- 0.5 cup butter
- 0.8 cup sugar
- 1 teaspoon vanilla
- 3 eggs
- 1.8 cups flour all-purpose
- 0.5 cup liquid malt extract instant
- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon salt

1 cup malted milk balls coarsely chopped

Equipment

frying pan

sauce pan

oven

toothpicks

Directions

Heat oven to 350°F. Grease bottom and sides of rectangular pan, 13x9x2 inches.

Melt milk chocolate and butter in 3-quart saucepan over low heat, stirring frequently; remove from heat. Cool slightly.

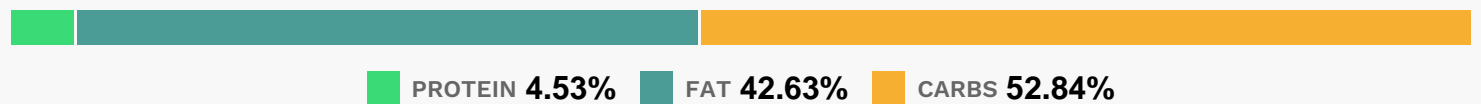
Mix in sugar, vanilla and eggs. Stir in remaining ingredients except malted milk balls.

Spread batter in pan.

Sprinkle with malted milk balls.

Bake 30 to 35 minutes or until toothpick inserted in center comes out clean; cool. For 48 brownies, cut into 8 rows by 6 rows.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:4.71, Inflammation Score:-1, Nutrition Score:1.2508695626064%

Nutrients (% of daily need)

Calories: 89.35kcal (4.47%), Fat: 4.28g (6.59%), Saturated Fat: 1.76g (11.02%), Carbohydrates: 11.95g (3.98%), Net Carbohydrates: 11.82g (4.3%), Sugar: 7.65g (8.5%), Cholesterol: 10.54mg (3.51%), Sodium: 48.13mg (2.09%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.02g (2.05%), Selenium: 2.62µg (3.75%), Vitamin B1: 0.04mg (2.91%), Vitamin B2: 0.05mg (2.86%), Folate: 10.25µg (2.56%), Vitamin A: 102.35IU (2.05%), Manganese: 0.04mg (1.76%), Vitamin B3: 0.34mg (1.7%), Phosphorus: 16.49mg (1.65%), Iron: 0.28mg (1.53%), Calcium: 14.16mg (1.42%), Potassium: 39.14mg (1.12%)