



## Mocha Cream Cheese Brownies

 Gluten Free

READY IN



50 min.

SERVINGS



16

CALORIES



216 kcal

DESSERT

### Ingredients

- 0.5 cup butter unsalted melted
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 0.3 cup cocoa powder unsweetened
- 2 tablespoons espresso powder instant
- 0.8 cup semi chocolate chips
- 4 oz cream cheese softened (half of 8-oz package)

- 2 tablespoons butter unsalted softened
- 0.3 cup sugar
- 1 eggs
- 1 tablespoon strong coffee decoction room temperature brewed
- 1 cup frangelico
- 0.3 cup frangelico

## Equipment

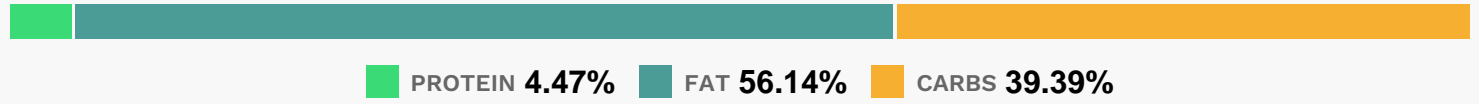
- bowl
- frying pan
- baking paper
- oven
- knife
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F. Spray 8-inch square pan with cooking spray, or line with cooking parchment paper.
- In large bowl, mix 1/2 cup butter and 1 cup sugar.
- Add 2 eggs and the vanilla; stir until combined.
- Add 1 cup Bisquick mix, the baking cocoa and espresso powder. Stir until just combined; do not overmix.
- Add the chocolate chips.
- In medium bowl, beat cream cheese, 2 tablespoons butter and 1/4 cup sugar with electric mixer on medium speed until smooth and creamy, about 3 minutes.
- Add the egg, and mix until combined.
- Add 1/4 cup Bisquick mix in 2 additions, alternating with the brewed espresso.
- Spread half of the brownie batter into the pan. Use a spoon to drop dollops of filling over brownie batter. Drop remaining brownie batter by dollops on top of filling.

- Starting in one corner, drag knife through batter and filling. When you reach other side of pan, curve knife around without lifting it, and drag it back the other way, about 1 inch from your first line. Repeat with the rest of the pan, then turn pan and repeat for marbled design.
- Bake 25 to 35 minutes or until tops of brownies begin to turn golden and toothpick inserted in center comes out with moist crumbs.

## Nutrition Facts



### Properties

Glycemic Index:10.45, Glycemic Load:11.01, Inflammation Score:-3, Nutrition Score:3.6734782612842%

### Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

### Nutrients (% of daily need)

Calories: 216.04kcal (10.8%), Fat: 13.93g (21.43%), Saturated Fat: 8.24g (51.48%), Carbohydrates: 21.98g (7.33%), Net Carbohydrates: 20.64g (7.51%), Sugar: 19.06g (21.17%), Cholesterol: 57.37mg (19.12%), Sodium: 36.59mg (1.59%), Alcohol: 0.09g (100%), Alcohol %: 0.21% (100%), Caffeine: 31.37mg (10.46%), Protein: 2.5g (4.99%), Manganese: 0.2mg (9.8%), Copper: 0.18mg (9.2%), Vitamin A: 364.96IU (7.3%), Magnesium: 27.7mg (6.92%), Phosphorus: 63.07mg (6.31%), Selenium: 4.37µg (6.24%), Iron: 0.97mg (5.4%), Fiber: 1.34g (5.35%), Vitamin B2: 0.07mg (4.11%), Potassium: 121.2mg (3.46%), Zinc: 0.5mg (3.33%), Vitamin E: 0.4mg (2.7%), Calcium: 22.23mg (2.22%), Vitamin B5: 0.21mg (2.1%), Vitamin B12: 0.12µg (1.99%), Vitamin D: 0.3µg (1.98%), Vitamin B3: 0.31mg (1.53%), Vitamin K: 1.46µg (1.39%), Folate: 5.37µg (1.34%), Vitamin B6: 0.02mg (1.17%)