



## No-Bake Fudge Brandy Brownies

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



175 kcal

### Ingredients

- 1.5 tablespoons brandy
- 0.3 cup butter
- 7 ounce condensed milk canned
- 1.3 cups oreo cookies (14 cookies)
- 0.5 teaspoon vanilla extract
- 1 c walnut pieces chopped

### Equipment

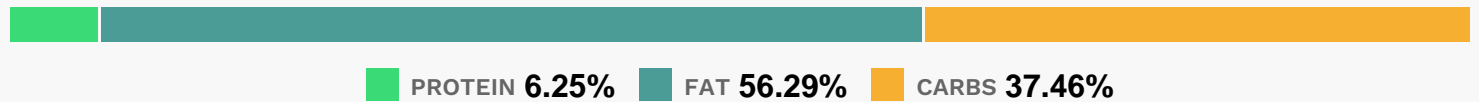
- bowl
- frying pan

aluminum foil

## Directions

- In a pan, melt chocolate morsels and butter on low heat for about a minute or until completely melted. Stir occasionally.
- Remove from heat. In a large bowl, mix Oreo crumbs (set aside a tablespoon or two) and walnuts.
- Add condensed milk, vanilla extract, and chocolate mixture.
- Add brandy and mix well. If you're feeling a little gutsy, add another half a tablespoon of brandy for a solid kick! Line whatever container you want to put it in with foil or grease it with butter and sugar. Press the mixture firmly onto bottom of container.
- Garnish with Oreo crumbs on top. Refrigerate for about two hours and enjoy!

## Nutrition Facts



## Properties

Glycemic Index: 9.13, Glycemic Load: 4.22, Inflammation Score: -2, Nutrition Score: 4.1639130434783%

## Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

## Taste

Sweetness: 100%, Saltiness: 2.82%, Sourness: 4.49%, Bitterness: 17.26%, Savoriness: 10.23%, Fattiness: 66.91%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 174.68kcal (8.73%), Fat: 11.11g (17.09%), Saturated Fat: 3.66g (22.87%), Carbohydrates: 16.64g (5.55%), Net Carbohydrates: 15.79g (5.74%), Sugar: 12.04g (13.38%), Cholesterol: 11.84mg (3.95%), Sodium: 87.23mg (3.79%), Alcohol: 0.51g (2.85%), Protein: 2.77g (5.55%), Manganese: 0.34mg (16.78%), Iron: 1.75mg (9.72%), Copper: 0.16mg (8.01%), Phosphorus: 69.22mg (6.92%), Vitamin B2: 0.09mg (5.51%), Magnesium: 20.74mg (5.18%), Calcium: 45.88mg (4.59%), Selenium: 2.88µg (4.11%), Folate: 16.26µg (4.07%), Vitamin B1: 0.06mg (4.07%), Vitamin K: 3.95µg (3.76%), Fiber: 0.85g (3.41%), Potassium: 108.58mg (3.1%), Vitamin E: 0.46mg (3.08%), Zinc: 0.44mg (2.93%), Vitamin A: 123.46IU (2.47%), Vitamin B6: 0.05mg (2.43%), Vitamin B3: 0.44mg (2.18%), Vitamin B5: 0.18mg (1.76%), Vitamin B12: 0.06µg (1.01%)