



## Orange-Cream Cheese Brownies

READY IN



150 min.

SERVINGS



24

CALORIES



169 kcal

DESSERT

### Ingredients

- 1 box brownie mix dark
- 1 serving vegetable oil for on brownie mix box
- 3 oz cream cheese softened
- 2 cups powdered sugar
- 1 tablespoon orange juice concentrate frozen thawed ()
- 1 serving food coloring yellow
- 1 serving food coloring red
- 0.3 cup semi chocolate chips
- 2 teaspoons shortening

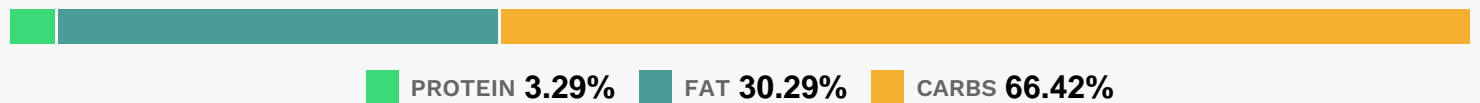
## Equipment

- bowl
- frying pan
- oven
- aluminum foil
- microwave

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 8-inch or 9-inch square pan with cooking spray or shortening. (For easier cutting, line pan with foil, then grease foil on bottom only of pan.) Make brownies as directed on box. Cool completely.
- Stir cream cheese, powdered sugar, orange juice, 2 drops yellow food color and 1 drop red food color until smooth and spreadable; spread over brownies.
- Place chocolate chips and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) about 2 minutes or until mixture can be stirred smooth.
- Drizzle over brownies. Refrigerate about 30 minutes or until cream cheese and chocolate are set.
- For 24 brownies, cut into 4 rows by 6 rows. Cover and refrigerate any remaining brownies.

## Nutrition Facts



## Properties

Glycemic Index:1.13, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.85956523405469%

## Nutrients (% of daily need)

Calories: 169.19kcal (8.46%), Fat: 5.74g (8.84%), Saturated Fat: 2.01g (12.58%), Carbohydrates: 28.34g (9.45%), Net Carbohydrates: 28.14g (10.23%), Sugar: 21.55g (23.95%), Cholesterol: 3.73mg (1.24%), Sodium: 73.69mg (3.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.81%), Iron: 0.77mg (4.26%), Manganese: 0.03mg (1.71%), Copper: 0.03mg (1.65%), Vitamin K: 1.55µg (1.47%), Magnesium: 4.93mg (1.23%), Vitamin C: 0.89mg (1.08%), Phosphorus: 10.67mg (1.07%), Vitamin A: 51.18IU (1.02%)