



Orange-Cream Cheese Brownies

READY IN



150 min.

SERVINGS



24

CALORIES



288 kcal

DESSERT

Ingredients

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

Equipment

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

Directions

- Heat oven to 350F (325F 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:2.2004347722168%

Nutrients (% of daily need)

Calories: 287.79kcal (14.39%), Fat: 19.16g (29.48%), Saturated Fat: 4.06g (25.37%), 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%), Vitamin K: 26.22µg (24.97%), Vitamin E: 1.22mg (8.13%), Iron: 0.77mg (4.28%), Manganese: 0.03mg (1.71%), Copper: 0.03mg (1.65%), Magnesium: 4.93mg (1.23%), Vitamin C: 0.89mg (1.08%), Phosphorus: 10.67mg (1.07%), Vitamin A: 51.18IU (1.02%)