



Oreo Stack Brownie — Better

 Popular

READY IN



220 min.

SERVINGS



16

CALORIES



376 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 2 cups confectioners' sugar sifted
- ☐ 8 ounces cream cheese softened
- ☐ 1 large egg white
- ☐ 2 large eggs cold
- ☐ 2.3 ounces flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 scant cup heavy cream

- ☐ 1 tablespoon heavy cream
- ☐ 3 double stuff oreos
- ☐ 5 double stuff oreos
- ☐ 0.3 teaspoon salt
- ☐ 1 pinch tiny of salt
- ☐ 0.5 cup semi chocolate chips dark generous
- ☐ 3 tablespoons sugar
- ☐ 8 tablespoons butter unsalted
- ☐ 8 tablespoons butter unsalted softened (or use 4 shortening, 4 butter)
- ☐ 0.3 cup cocoa powder unsweetened (half Dutch, half natural)
- ☐ 0.5 teaspoon vanilla
- ☐ 0.5 teaspoons vanilla extract
- ☐ 0.8 teaspoon vanilla extract
- ☐ 0.3 cup whipping cream
- ☐ 0.5 ounce chocolate white melted

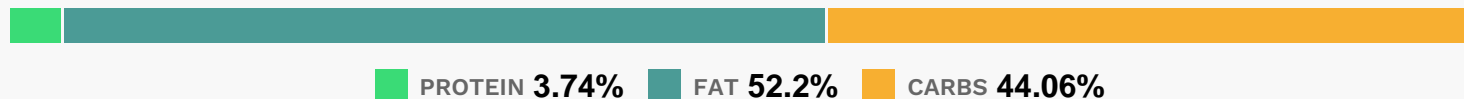
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ microwave
- ☐ measuring cup
- ☐ cutting board

Directions

- ☐ Preheat oven to 350F. Line an 8 inch square metal pan with nonstick foil. In a small mixing bowl, beat the cream cheese and sugar until smooth. Beat in the melted white chocolate and vanilla, then gently stir in the egg white and cream. Chop up the Double Stuff Oreos and add to cream cheese mixture. Set aside. Make the brownie batter. Melt the butter in a 2 or 3 quart nonstick saucepan. Stir in the sugar and the cocoa powder. Reduce heat to low and stir gently for about 30 seconds to warm the sugar. Turn off the heat and let the sugar mixture sit for 5 minutes. Stir in the salt and vanilla.
- ☐ Add the cold eggs, whisking or stirring just until mixed, then mix the flour and baking powder together in a little cup and stir them into the batter.
- ☐ Spread about half the batter evenly over the bottom of the pan.
- ☐ Spread the filling over the batter by dropping it on in little dollops and gently spreading. Drop dollops of remaining brownie batter over the filling, spreading gently to cover. Its okay if you miss a few spots because the top will be covered with frosting.
- ☐ Pour into the pan and bake for 25 minutes or until brownies appear set.
- ☐ Let cool completely in the pan. When cool, transfer to the refrigerator to chill. Make frosting. Beat the butter until creamy. Gradually add confectioners sugar, scraping sides and beating until smooth. Beat in vanilla and salt. Slowly beat in the whipping cream beating and scraping until you have a smooth vanilla frosting. On a cutting board, chop Double Stuff and stir them into the frosting, stuff and all. Lift the cold brownie from the pan and peel away the foil.
- ☐ Spread frosting on top. Make the ganache. In a microwave safe bowl or large Pyrex measuring cup, combine chocolate chips and cream. Microwave at 50% power for 30 seconds. Stir until chocolate is melted and mixture is smooth, then transfer to a heavy duty zipper bag.
- ☐ Cut a tiny hole in the corner of the bag and squeeze lines of ganache over the cold bars. Break up remaining Double Stuff and press them into the top for garnish. Return to the refrigerator to set the ganache. Store in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:25.26, Glycemic Load:13.14, Inflammation Score:-4, Nutrition Score:5.1008695276535%

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: 376.42kcal (18.82%), Fat: 22.43g (34.51%), Saturated Fat: 13.23g (82.66%), Carbohydrates: 42.6g (14.2%), Net Carbohydrates: 41.2g (14.98%), Sugar: 35.23g (39.15%), Cholesterol: 73.47mg (24.49%), Sodium: 130.58mg (5.68%), Alcohol: 0.15g (100%), Alcohol %: 0.21% (100%), Caffeine: 9.26mg (3.09%), Protein: 3.62g (7.23%), Vitamin A: 645.85IU (12.92%), Manganese: 0.22mg (10.91%), Iron: 1.68mg (9.33%), Selenium: 6.47µg (9.24%), Copper: 0.18mg (8.86%), Vitamin B2: 0.13mg (7.87%), Phosphorus: 74.63mg (7.46%), Magnesium: 25.59mg (6.4%), Fiber: 1.4g (5.6%), Vitamin E: 0.75mg (5%), Folate: 16.66µg (4.16%), Calcium: 37.29mg (3.73%), Vitamin B1: 0.06mg (3.67%), Zinc: 0.53mg (3.53%), Vitamin K: 3.63µg (3.46%), Potassium: 119.82mg (3.42%), Vitamin D: 0.41µg (2.73%), Vitamin B5: 0.27mg (2.71%), Vitamin B3: 0.52mg (2.6%), Vitamin B12: 0.14µg (2.25%), Vitamin B6: 0.03mg (1.43%)