



Patchwork Brownies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



291 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1.5 cups firmly brown sugar light packed
- 6 ounce bars chocolate dark sweet melted
- 6 ounce bars chocolate white melted
- 4 large eggs divided
- 2 cups flour all-purpose
- 0.3 teaspoon salt
- 0.5 cup sugar

- 1 cup butter unsalted softened
- 4 ounces chocolate unsweetened melted
- 2 teaspoons vanilla extract

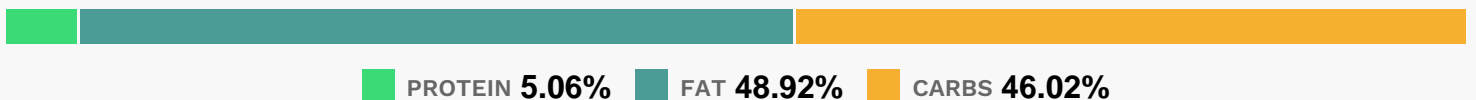
Equipment

- bowl
- frying pan
- oven
- wire rack
- baking pan
- hand mixer
- toothpicks
- aluminum foil

Directions

- Line a 13- x 9-inch baking pan with foil; grease foil, and set aside. Beat butter and brown sugar in a large bowl at medium speed with an electric mixer until fluffy. Beat in 2 eggs and vanilla.
- Combine flour, baking powder, and salt in a separate bowl; stir into butter mixture. Spoon 1 1/2 cups of batter into a medium bowl; add the remaining 2 eggs, sugar, and melted white chocolate, stirring until well blended. To the batter remaining in the large bowl, add melted dark chocolate and unsweetened chocolate.
- Drop alternating teaspoonfuls of the light and dark batters into prepared pan.
- Bake at 350 for 30 to 35 minutes or until a toothpick inserted in center comes out clean.
- Let cool completely on a wire rack. Lift from pan by the foil; cut into squares.
- *Use good-quality white chocolate; white candy coating will not work in this recipe.

Nutrition Facts



Properties

Glycemic Index:13.75, Glycemic Load:12.2, Inflammation Score:-4, Nutrition Score:6.3786957020993%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 291.24kcal (14.56%), Fat: 16.35g (25.15%), Saturated Fat: 9.77g (61.09%), Carbohydrates: 34.6g (11.53%), Net Carbohydrates: 32.75g (11.91%), Sugar: 23.53g (26.14%), Cholesterol: 53.04mg (17.68%), Sodium: 67.82mg (2.95%), Alcohol: 0.11g (100%), Alcohol %: 0.22% (100%), Caffeine: 9.45mg (3.15%), Protein: 3.8g (7.6%), Manganese: 0.42mg (20.95%), Copper: 0.31mg (15.59%), Iron: 2.43mg (13.51%), Selenium: 7.56µg (10.8%), Magnesium: 37.26mg (9.32%), Phosphorus: 87.44mg (8.74%), Fiber: 1.85g (7.41%), Vitamin B2: 0.12mg (7.3%), Vitamin B1: 0.1mg (6.63%), Folate: 25.22µg (6.3%), Zinc: 0.94mg (6.24%), Vitamin A: 286.25IU (5.73%), Calcium: 53.85mg (5.38%), Potassium: 153.98mg (4.4%), Vitamin B3: 0.83mg (4.17%), Vitamin E: 0.44mg (2.95%), Vitamin B5: 0.28mg (2.83%), Vitamin B12: 0.15µg (2.5%), Vitamin K: 2.34µg (2.23%), Vitamin D: 0.31µg (2.06%), Vitamin B6: 0.03mg (1.63%)