



WHATSheATE



Peanut Butter and Chocolate Cheesecake Brownies

READY IN



45 min.

SERVINGS



25

CALORIES



126 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons flour
- ☐ 2 ounces bittersweet chocolate chopped
- ☐ 0.5 cup butter unsalted diced (1 stick)
- ☐ 8 ounce cream cheese room temperature
- ☐ 0.3 cup creamy peanut butter with only peanuts and salt) (smooth)
- ☐ 2 large eggs
- ☐ 2 tablespoons cup heavy whipping cream
- ☐ 0.3 teaspoon salt

- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

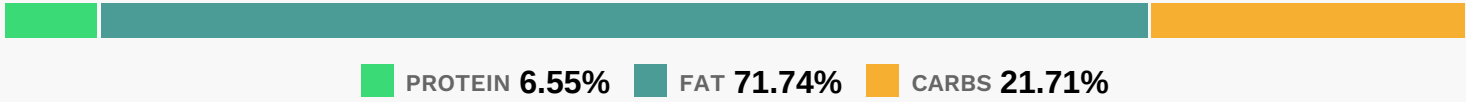
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ hand mixer
- ☐ microwave
- ☐ spatula
- ☐ skewers
- ☐ chopsticks

Directions

- ☐ Position rack in center of oven and preheat to 325°F. Spray 9-inch square metal baking pan with 2-inch-high sides with nonstick spray; line bottom with parchment paper.
- ☐ Stir chocolate and butter in medium saucepan over low heat until smooth; cool 10 minutes. Using electric mixer, beat sugar, eggs, and vanilla in medium bowl until very fluffy, about 3 minutes. Beat in chocolate mixture on low speed, then beat in flour and salt.
- ☐ Spread batter in pan.
- ☐ Using electric mixer, beat cream cheese, peanut butter, and vanilla in medium bowl until smooth. Gradually add sugar, beating until fluffy. Beat in eggs 1 at a time. Beat in cream, then flour.
- ☐ Transfer 1/3 cup cheesecake batter to small bowl and reserve.
- ☐ Spread remaining cheesecake batter over brownie layer.
- ☐ Place chocolate in small microwave-safe bowl. Microwave on low power in 10-second intervals until chocolate begins to melt, then stir until smooth.
- ☐ Mix chocolate into reserved 1/3 cup cheesecake batter. Drop chocolate batter by heaping teaspoonfuls atop cheesecake layer. Using chopstick or wooden skewer, swirl chocolate batter in figure-eight pattern through white cheesecake layer.

- ☐ Bake brownies until edges ofcheesecake layer are puffed and center isset, about 36 minutes. Cool brownies in panon rack. Cover; chill at least 1 hour.
- ☐ Cut brownies into 25 squares. Usingnarrow spatula, transfer brownies toplatter.
- ☐ Serve cold.

Nutrition Facts



Properties

Glycemic Index:7.44, Glycemic Load:3.34, Inflammation Score:-2, Nutrition Score:2.1378260958616%

Nutrients (% of daily need)

Calories: 125.82kcal (6.29%), Fat: 10.26g (15.79%), Saturated Fat: 5.41g (33.84%), Carbohydrates: 6.98g (2.33%), Net Carbohydrates: 6.62g (2.41%), Sugar: 5.6g (6.22%), Cholesterol: 35.3mg (11.77%), Sodium: 73.29mg (3.19%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Protein: 2.11g (4.22%), Vitamin A: 275.66IU (5.51%), Manganese: 0.09mg (4.37%), Selenium: 2.65µg (3.78%), Vitamin E: 0.56mg (3.76%), Phosphorus: 37.63mg (3.76%), Vitamin B2: 0.05mg (3.21%), Magnesium: 11.43mg (2.86%), Vitamin B3: 0.53mg (2.63%), Copper: 0.05mg (2.47%), Iron: 0.32mg (1.75%), Folate: 6.94µg (1.73%), Zinc: 0.26mg (1.71%), Vitamin B5: 0.17mg (1.67%), Calcium: 16.17mg (1.62%), Potassium: 52.95mg (1.51%), Fiber: 0.36g (1.45%), Vitamin B6: 0.03mg (1.44%), Vitamin B12: 0.07µg (1.15%), Vitamin D: 0.17µg (1.12%)