



## Peanut Butter Cheesecake Brownie Babies

 Popular

READY IN



50 min.

SERVINGS



20

CALORIES



215 kcal

DESSERT

### Ingredients

- 19 oz brownie mix (13x9-inch pan size)
- 8 oz philadelphia cream cheese softened
- 0.3 cup creamy peanut butter
- 1 eggs
- 20 maraschino cherries
- 0.3 cup sugar
- 0.5 tsp vanilla
- 1.5 cups cool whip whipped topping thawed

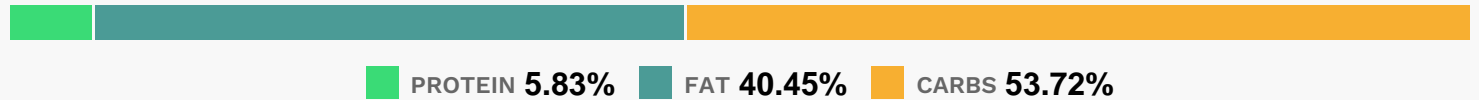
## Equipment

- oven
- blender
- muffin liners

## Directions

- Heat oven to 350F.
- Prepare brownie batter as directed on package. Spoon into 20 paper-lined muffin cups.
- Beat cream cheese, sugar, egg, peanut butter and vanilla with mixer until blended. Spoon 1 rounded Tbsp. into center of batter in each cup, pressing down slightly into batter.
- Bake 30 min. or until centers are set. Cool.
- Serve topped with COOL WHIP and cherries.

## Nutrition Facts



## Properties

Glycemic Index:5.55, Glycemic Load:2.58, Inflammation Score:-1, Nutrition Score:1.7378260920877%

## Nutrients (% of daily need)

Calories: 214.84kcal (10.74%), Fat: 9.77g (15.04%), Saturated Fat: 4.03g (25.16%), Carbohydrates: 29.21g (9.74%), Net Carbohydrates: 28.89g (10.51%), Sugar: 20.74g (23.04%), Cholesterol: 19.75mg (6.58%), Sodium: 135.5mg (5.89%), Alcohol: 0.04g (100%), Alcohol %: 0.08% (100%), Protein: 3.17g (6.35%), Iron: 0.89mg (4.96%), Vitamin A: 170.59IU (3.41%), Phosphorus: 31.74mg (3.17%), Vitamin E: 0.44mg (2.97%), Vitamin B2: 0.05mg (2.83%), Selenium: 1.95µg (2.78%), Manganese: 0.05mg (2.51%), Vitamin B3: 0.45mg (2.24%), Calcium: 20.55mg (2.06%), Magnesium: 7.34mg (1.84%), Vitamin B5: 0.14mg (1.35%), Vitamin B6: 0.03mg (1.29%), Copper: 0.03mg (1.26%), Fiber: 0.31g (1.26%), Folate: 5µg (1.25%), Zinc: 0.19mg (1.24%), Potassium: 43.15mg (1.23%)