



Peanut Butter Cheesecake Brownie Babies

READY IN



50 min.

SERVINGS



50

CALORIES



86 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

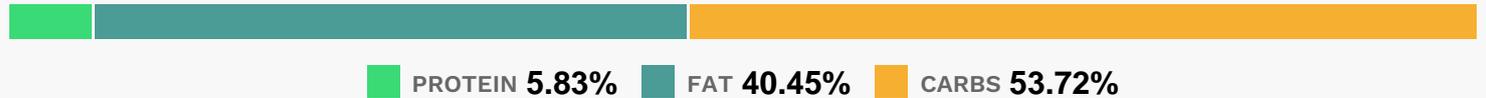
Equipment

- 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:2.22, Glycemic Load:1.03, Inflammation Score:-1, Nutrition Score:0.69347826456246%

Nutrients (% of daily need)

Calories: 85.94kcal (4.3%), Fat: 3.91g (6.02%), Saturated Fat: 1.61g (10.06%), Carbohydrates: 11.68g (3.89%), Net Carbohydrates: 11.56g (4.2%), Sugar: 8.3g (9.22%), Cholesterol: 7.9mg (2.63%), Sodium: 54.2mg (2.36%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 1.27g (2.54%), Iron: 0.36mg (1.98%), Vitamin A: 68.23IU (1.36%), Phosphorus: 12.7mg (1.27%), Vitamin E: 0.18mg (1.19%), Vitamin B2: 0.02mg (1.13%), Selenium: 0.78µg (1.11%)