



## PHILADELPHIA Marble Brownies

 Vegetarian

READY IN



60 min.

SERVINGS



1

CALORIES



3370 kcal

DESSERT

### Ingredients

- 18 oz brownie mix (13x9-inch pan size)
- 8 oz philadelphia cream cheese softened
- 1 eggs
- 0.3 cup sugar
- 0.5 tsp vanilla

### Equipment

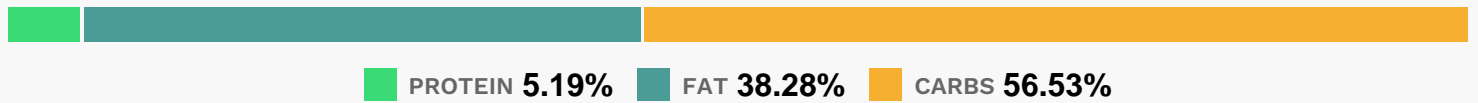
- bowl
- frying pan

- oven
- knife
- blender
- toothpicks

## Directions

- Heat oven to 350F.
- Prepare brownie batter as directed on package; pour into 13x9-inch pan sprayed with cooking spray.
- Beat cream cheese in large bowl with mixer until creamy.
- Add sugar, egg and vanilla; mix well. Drop by tablespoonfuls over brownie batter; swirl gently with knife.
- Bake 35 to 40 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool completely.

## Nutrition Facts



## Properties

Glycemic Index:97.09, Glycemic Load:49.92, Inflammation Score:-8, Nutrition Score:18.336956366249%

## Nutrients (% of daily need)

Calories: 3369.81kcal (168.49%), Fat: 144.16g (221.79%), Saturated Fat: 60.5g (378.12%), Carbohydrates: 479.06g (159.69%), Net Carbohydrates: 479.06g (174.2%), Sugar: 328.59g (365.1%), Cholesterol: 392.74mg (130.91%), Sodium: 2265.53mg (98.5%), Alcohol: 0.72g (100%), Alcohol %: 0.11% (100%), Protein: 43.99g (87.97%), Iron: 15.39mg (85.53%), Vitamin A: 3283.47IU (65.67%), Selenium: 33.41µg (47.73%), Vitamin B2: 0.74mg (43.37%), Phosphorus: 329.92mg (32.99%), Calcium: 245.53mg (24.55%), Vitamin B5: 1.97mg (19.68%), Vitamin E: 2.41mg (16.08%), Vitamin B12: 0.89µg (14.84%), Zinc: 1.71mg (11.4%), Potassium: 364.53mg (10.42%), Folate: 41.09µg (10.27%), Vitamin B6: 0.2mg (10.12%), Magnesium: 25.94mg (6.49%), Vitamin D: 0.88µg (5.87%), Vitamin B1: 0.07mg (4.67%), Vitamin K: 4.89µg (4.66%), Copper: 0.08mg (3.93%), Manganese: 0.04mg (2.24%), Vitamin B3: 0.25mg (1.24%)