

PHILADELPHIA Marble Brownies

 Vegetarian

READY IN



60 min.

SERVINGS



32

CALORIES



112 kcal

DESSERT

Ingredients

- 19.8 ounce brownie mix
- 8 ounce cream cheese softened
- 1 eggs
- 0.3 cup sugar
- 0.5 teaspoon vanilla

Equipment

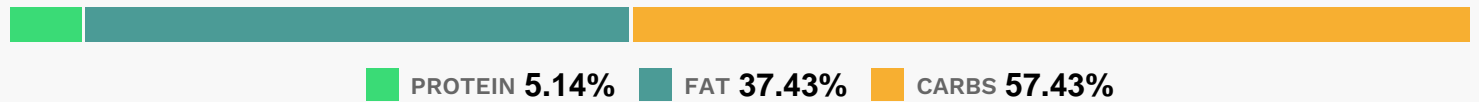
- frying pan
- oven

- knife
- blender

Directions

- Heat oven to 350 degrees F.
- Prepare brownie batter as directed on package; spread into greased 13x9-inch pan.
- Beat cream cheese with mixer until creamy.
- Add sugar, egg and vanilla; mix well. Drop by tablespoonfuls over brownie batter; swirl with knife.
- Bake 35 to 40 min. or until cream cheese mixture is lightly browned. Cool completely before cutting to serve. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:3.03, Glycemic Load:1.56, Inflammation Score:-1, Nutrition Score:0.58391304605681%

Nutrients (% of daily need)

Calories: 112.33kcal (5.62%), Fat: 4.7g (7.23%), Saturated Fat: 1.93g (12.08%), Carbohydrates: 16.22g (5.41%), Net Carbohydrates: 16.22g (5.9%), Sugar: 11.06g (12.29%), Cholesterol: 12.27mg (4.09%), Sodium: 75.45mg (3.28%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.45g (2.9%), Iron: 0.53mg (2.92%), Vitamin A: 102.61IU (2.05%), Selenium: 1.04µg (1.49%), Vitamin B2: 0.02mg (1.36%), Phosphorus: 10.31mg (1.03%)