



Rich Black and White Brownies

READY IN



40 min.

SERVINGS



15

CALORIES



272 kcal

DESSERT

Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1 cup firmly brown sugar light packed
- ☐ 1 tablespoon butter melted
- ☐ 3 large eggs
- ☐ 2.5 cups flour all-purpose divided
- ☐ 0.5 cup milk chocolate chips
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

- ☐ 0.5 cup chocolate chips white
- ☐ 1 cup sugar white

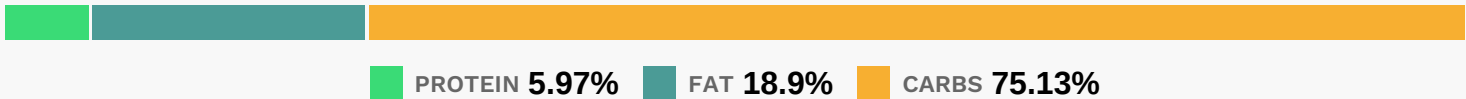
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan.
- ☐ Beat 3/4 cup butter, white sugar, and brown sugar together in a bowl using an electric mixer until light and fluffy; beat in eggs and vanilla extract.
- ☐ Mix 2 1/4 cup flour, baking powder, and salt together in a separate bowl; stir flour mixture into creamed butter mixture until batter is smooth. Divide batter into two bowls.
- ☐ Whisk cocoa powder and 1 tablespoon melted butter together in a bowl; stir into 1 of the bowls of batter. This will be the 'black half'.
- ☐ Pour black half into the prepared baking pan.
- ☐ Stir the remaining 1/4 cup flour and milk chocolate chips into the remaining bowl of batter creating the 'white half'.
- ☐ Spread white half evenly over black half.
- ☐ Sprinkle white chocolate chips over white half.
- ☐ Bake in the preheated oven until edges begin to pull away from the sides of the pan, 20 to 30 minutes. Cool completely before cutting into bars.

Nutrition Facts



Properties

Glycemic Index:23.81, Glycemic Load:23.46, Inflammation Score:-2, Nutrition Score:5.4652174053633%

Flavonoids

Catechin: 1.24mg, Catechin: 1.24mg, Catechin: 1.24mg, Catechin: 1.24mg Epicatechin: 3.75mg, Epicatechin: 3.75mg, Epicatechin: 3.75mg, Epicatechin: 3.75mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 271.71kcal (13.59%), Fat: 5.86g (9.01%), Saturated Fat: 3.21g (20.09%), Carbohydrates: 52.37g (17.46%), Net Carbohydrates: 51.09g (18.58%), Sugar: 34.66g (38.51%), Cholesterol: 40.47mg (13.49%), Sodium: 178.87mg (7.78%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Caffeine: 4.4mg (1.47%), Protein: 4.16g (8.33%), Selenium: 10.94µg (15.63%), Vitamin B1: 0.17mg (11.53%), Manganese: 0.23mg (11.47%), Folate: 44.03µg (11.01%), Vitamin B2: 0.17mg (10.19%), Iron: 1.61mg (8.93%), Phosphorus: 82.32mg (8.23%), Calcium: 79.18mg (7.92%), Vitamin B3: 1.34mg (6.71%), Copper: 0.12mg (6.07%), Fiber: 1.28g (5.13%), Magnesium: 17.59mg (4.4%), Potassium: 119.98mg (3.43%), Vitamin B5: 0.31mg (3.06%), Zinc: 0.46mg (3.04%), Vitamin B12: 0.12µg (2.07%), Vitamin B6: 0.04mg (1.89%), Vitamin A: 79.12IU (1.58%), Vitamin D: 0.2µg (1.33%), Vitamin E: 0.2mg (1.32%)