



Scream! Cheese Swirl Brownies

 Vegetarian

READY IN



210 min.

SERVINGS



16

CALORIES



302 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 4 oz cream cheese softened (from 8 oz package)
- ☐ 1 eggs
- ☐ 3 tablespoons sugar
- ☐ 0.3 teaspoon vanilla
- ☐ 16 servings vegetable oil for on brownie mix box
- ☐ 4 drops food coloring yellow

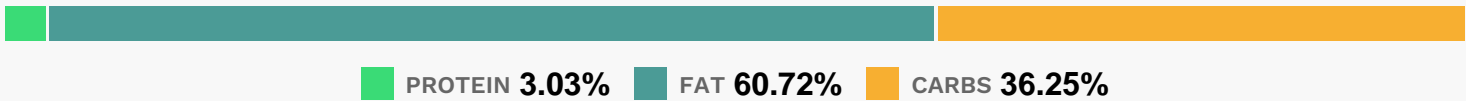
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9-inch square pan with shortening or cooking spray. In small bowl, beat filling ingredients with electric mixer on low speed until smooth. Set aside.
- ☐ Make brownie batter as directed on box.
- ☐ Spread 3/4 of brownie batter in pan. Spoon filling by tablespoonfuls evenly onto brownie batter. Spoon remaining brownie batter over filling. For marbled design, pull knife through batter and filling in wide curves; turn pan and repeat, if desired.
- ☐ Bake 40 to 44 minutes or until toothpick inserted 1 inch from side of pan comes out almost clean. Cool completely at room temperature, about 1 1/2 hours. Refrigerate at least 1 hour until chilled. For brownies, cut with plastic knife into 4 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:1.68, Inflammation Score:-1, Nutrition Score:2.205652150447%

Nutrients (% of daily need)

Calories: 301.91kcal (15.1%), Fat: 20.56g (31.64%), Saturated Fat: 4.48g (28.03%), Carbohydrates: 27.62g (9.21%), Net Carbohydrates: 27.62g (10.04%), Sugar: 18.34g (20.38%), Cholesterol: 17.39mg (5.8%), Sodium: 119.26mg (5.19%), Alcohol: 0.02g (100%), Alcohol %: 0.05% (100%), Protein: 2.31g (4.62%), Vitamin K: 25.9µg (24.67%), Vitamin E: 1.24mg (8.23%), Iron: 0.96mg (5.31%), Vitamin A: 110.03IU (2.2%), Selenium: 1.47µg (2.1%), Vitamin B2: 0.03mg (1.73%), Phosphorus: 13.03mg (1.3%)