



## Strawberry Truffle Brownies

READY IN



115 min.

SERVINGS



20

CALORIES



263 kcal

DESSERT

### Ingredients

- 0.8 cup firmly brown sugar light packed
- 0.5 cup butter (1 stick)
- 0.5 tsp calumet baking powder
- 8 oz philadelphia cream cheese softened
- 2 eggs
- 0.8 cup flour
- 1 tsp maxwell house coffee instant
- 0.3 cup powdered sugar
- 12 oz baker's semi-sweet chocolate divided

- 0.5 cup strawberry jam

## Equipment

- bowl
- frying pan
- oven
- wire rack
- baking pan
- hand mixer
- toothpicks
- aluminum foil
- microwave

## Directions

- Preheat oven to 350F. Line 9-inch square baking pan with foil, with ends of foil extending over sides of pan; grease foil.
- Place 10 oz. chocolate, the butter and instant coffee in large microwaveable bowl. Microwave on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add brown sugar and eggs; mix well. Stir in flour and baking powder.
- Spread into prepared pan.
- Bake 30 to 35 min. or until toothpick inserted in center comes out with fudgy crumbs. Cool in pan on wire rack.
- Place remaining 2 oz. chocolate in large microwaveable bowl. Microwave on HIGH 1 min.; stir until completely melted.
- Add cream cheese; beat with electric mixer on medium speed until well blended.
- Add jam and powdered sugar; beat on low speed until well blended.
- Spread over cooled brownie. Refrigerate at least 1 hour or until topping is set.
- Cut into 20 bars. Store leftover brownies in tightly covered container in refrigerator.

## Nutrition Facts



■ PROTEIN 4.33% ■ FAT 52.49% ■ CARBS 43.18%

## Properties

Glycemic Index:14.95, Glycemic Load:5.96, Inflammation Score:-3, Nutrition Score:4.7008695861568%

## Nutrients (% of daily need)

Calories: 263.28kcal (13.16%), Fat: 15.49g (23.83%), Saturated Fat: 9.1g (56.88%), Carbohydrates: 28.67g (9.56%), Net Carbohydrates: 27.09g (9.85%), Sugar: 20.3g (22.55%), Cholesterol: 41.04mg (13.68%), Sodium: 98.47mg (4.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 16.2mg (5.4%), Protein: 2.87g (5.75%), Manganese: 0.27mg (13.47%), Copper: 0.24mg (11.84%), Magnesium: 33.91mg (8.48%), Iron: 1.5mg (8.33%), Selenium: 5.69µg (8.12%), Phosphorus: 76.33mg (7.63%), Vitamin A: 326.38IU (6.53%), Fiber: 1.58g (6.32%), Vitamin B2: 0.09mg (5.08%), Calcium: 42.05mg (4.21%), Potassium: 143.21mg (4.09%), Zinc: 0.61mg (4.07%), Vitamin B1: 0.05mg (3.22%), Folate: 12.85µg (3.21%), Vitamin E: 0.39mg (2.59%), Vitamin B3: 0.46mg (2.31%), Vitamin B5: 0.22mg (2.23%), Vitamin K: 1.89µg (1.8%), Vitamin B12: 0.1µg (1.74%), Vitamin B6: 0.03mg (1.35%)