



Taster's Choice Hazelnut Brownies

 Dairy Free

READY IN



35 min.

SERVINGS



15

CALORIES



332 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 cup butter cut into pieces
- 15 servings chocolate flavor nestle® syrup
- 3 large eggs
- 1 cup flour all-purpose
- 1 cup granulated sugar
- 6 tablespoons hazelnut roast taster's choice® coffee instant
- 0.3 teaspoon salt

- 1 cup nestle® toll house® semi-sweet chocolate morsels
- 0.3 cup water

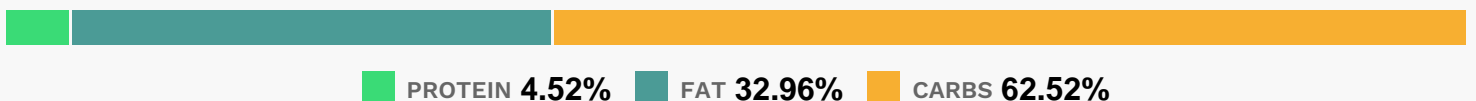
Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- baking pan

Directions

- PREHEAT oven to 350 degrees F. Lightly grease 13 x 9-inch baking pan.
- COMBINE flour, baking powder and salt in small bowl.
- Combine Taster's Choice and water in medium saucepan; stir until coffee is dissolved.
- Add sugar and butter. Cook over medium heat, stirring frequently, until mixture comes to a boil.
- Remove from heat; stir in morsels until smooth.
- Add eggs one at a time, beating well after each addition. Stir in flour mixture.
- Pour into prepared baking pan.
- BAKE for 18 to 20 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.
- Cut into bars; top with ice cream and Nesquik.

Nutrition Facts



Properties

Glycemic Index:15.81, Glycemic Load:13.94, Inflammation Score:-4, Nutrition Score:6.3708695740156%

Nutrients (% of daily need)

Calories: 331.58kcal (16.58%), Fat: 12.22g (18.8%), Saturated Fat: 4.44g (27.76%), Carbohydrates: 52.15g (17.38%), Net Carbohydrates: 49.92g (18.15%), Sugar: 37.63g (41.81%), Cholesterol: 37.92mg (12.64%), Sodium: 169.13mg (7.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 15.09mg (5.03%), Protein: 3.77g (7.54%), Copper: 0.38mg (18.78%), Manganese: 0.37mg (18.67%), Magnesium: 50.65mg (12.66%), Iron: 2.19mg (12.15%), Phosphorus: 116.44mg (11.64%), Selenium: 7.54µg (10.78%), Fiber: 2.23g (8.9%), Vitamin B2: 0.12mg (7.21%), Vitamin A: 330.66IU (6.61%), Zinc: 0.8mg (5.34%), Potassium: 186.73mg (5.34%), Folate: 20.94µg (5.24%), Vitamin B1: 0.08mg (5.23%), Vitamin B3: 0.74mg (3.71%), Calcium: 30.43mg (3.04%), Vitamin E: 0.42mg (2.83%), Vitamin B5: 0.25mg (2.52%), Vitamin B12: 0.12µg (1.97%), Vitamin B6: 0.03mg (1.39%), Vitamin D: 0.2µg (1.33%), Vitamin K: 1.12µg (1.07%)