



# Vanilla Bean Cheesecake Fudge Brownies with Salted Caramel

 Vegetarian

READY IN



135 min.

SERVINGS



12

CALORIES



296 kcal

DESSERT

## Ingredients

- 1 box brownie mix
- 1 serving vegetable oil for on brownie mix box
- 8 oz cream cheese softened
- 2 eggs
- 1 vanilla pod split (discard bean)
- 0.5 cup mrs richardson's butterscotch caramel sauce
- 1 tablespoon sea salt

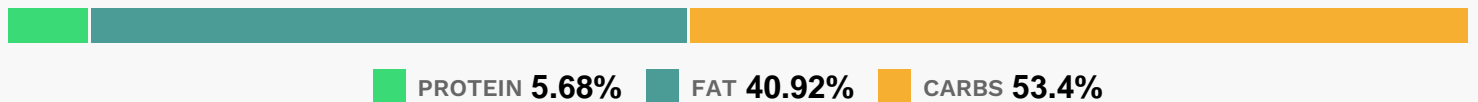
## Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- hand mixer

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9-inch square or 11x7-inch pan with shortening or cooking spray.
- In large bowl, beat Brownie ingredients with whisk as directed on box until smooth.
- Pour batter into pan; spread evenly.
- In small bowl, beat cream cheese, eggs and vanilla seeds with electric mixer on low speed until smooth. Spoon over brownie batter in pan. Use knife to cut cheesecake mixture into brownie batter, creating slight swirl pattern.
- Bake 40 to 45 minutes or until brownies pull away from sides of pan. Cool 10 minutes.
- Spread caramel sauce over brownies.
- Sprinkle with sea salt. Cool completely, about 1 hour.
- For bars, cut into 4 rows by 3 rows.

## Nutrition Facts



## Properties

Glycemic Index:2.25, Glycemic Load:0.28, Inflammation Score:-1, Nutrition Score:2.0778260650518%

## Nutrients (% of daily need)

Calories: 295.69kcal (14.78%), Fat: 13.57g (20.88%), Saturated Fat: 5.33g (33.33%), Carbohydrates: 39.85g (13.28%), Net Carbohydrates: 39.85g (14.49%), Sugar: 27.19g (30.21%), Cholesterol: 46.37mg (15.46%), Sodium:

807.34mg (35.1%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.24g (8.48%), Iron: 1.35mg (7.49%), Vitamin A: 301.9IU (6.04%), Selenium: 4µg (5.72%), Vitamin B2: 0.08mg (4.53%), Phosphorus: 38.42mg (3.84%), Calcium: 27.41mg (2.74%), Vitamin K: 2.56µg (2.44%), Vitamin B5: 0.23mg (2.35%), Vitamin E: 0.34mg (2.26%), Vitamin B12: 0.12µg (2.06%), Folate: 5.34µg (1.33%), Zinc: 0.19mg (1.27%), Potassium: 41.4mg (1.18%), Vitamin B6: 0.02mg (1.15%)