



White Chocolate Brownies

READY IN



45 min.

SERVINGS



9

CALORIES



338 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter
- ☐ 2 large eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 cup sugar
- ☐ 0.3 cup almond toffee bits
- ☐ 1.5 teaspoons vanilla
- ☐ 8 oz chocolate white chopped

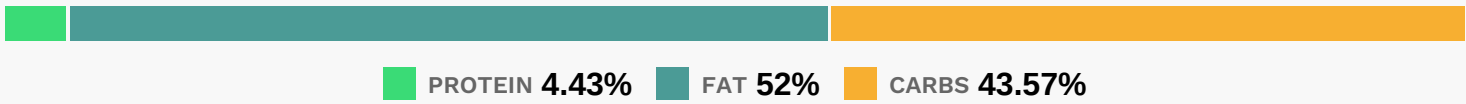
Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ baking pan

Directions

- ☐ In a 2- to 3-quart pan over low heat, frequently stir butter and 1 cup chopped white chocolate until melted and smooth.
- ☐ Remove from heat and stir in sugar, eggs, vanilla, and flour until well blended.
- ☐ Spread batter evenly in a buttered and floured 8-inch square baking pan.
- ☐ Sprinkle toffee bits and remaining 1/3 cup white chocolate evenly over the top.
- ☐ Bake in a 350 oven until edges feel firm to touch and begin to turn a shade darker, 25 to 30 minutes.
- ☐ Run a knife between pan rim and brownie.
- ☐ Let cool in pan on a rack, about 1 hour.
- ☐ Cut into 9 or 16 squares.

Nutrition Facts



Properties

Glycemic Index:35.12, Glycemic Load:24.89, Inflammation Score:-2, Nutrition Score:3.9373913063951%

Nutrients (% of daily need)

Calories: 337.68kcal (16.88%), Fat: 19.69g (30.29%), Saturated Fat: 11.85g (74.04%), Carbohydrates: 37.13g (12.38%), Net Carbohydrates: 36.89g (13.41%), Sugar: 31.67g (35.19%), Cholesterol: 75.8mg (25.27%), Sodium: 110.61mg (4.81%), Alcohol: 0.23g (100%), Alcohol %: 0.4% (100%), Protein: 3.77g (7.54%), Selenium: 7.13µg (10.18%), Vitamin B2: 0.17mg (9.88%), Vitamin A: 401.74IU (8.03%), Phosphorus: 78.94mg (7.89%), Calcium: 62.81mg (6.28%), Vitamin B1: 0.08mg (5.07%), Folate: 20.15µg (5.04%), Vitamin B12: 0.27µg (4.43%), Vitamin E: 0.66mg (4.41%), Vitamin B5: 0.38mg (3.76%), Iron: 0.59mg (3.27%), Vitamin K: 3.25µg (3.09%), Vitamin B3: 0.62mg (3.08%), Potassium: 102.75mg (2.94%), Manganese: 0.05mg (2.73%), Zinc: 0.4mg (2.66%), Vitamin B6: 0.04mg (1.86%), Copper: 0.03mg (1.73%), Magnesium: 6.5mg (1.63%), Vitamin D: 0.22µg (1.48%)