



White Chocolate Chunk Blonde Brownies

 Dairy Free

READY IN



175 min.

SERVINGS



36

CALORIES



179 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 2 cups brown sugar packed
- 0.5 cup butter softened
- 0.3 cup bittersweet chocolate (from 12-oz bag)
- 2 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon rum extract
- 0.3 teaspoon salt

- 2 teaspoons vanilla
- 1 teaspoon vegetable oil
- 1 cup walnut pieces chopped
- 12 oz chocolate chips white

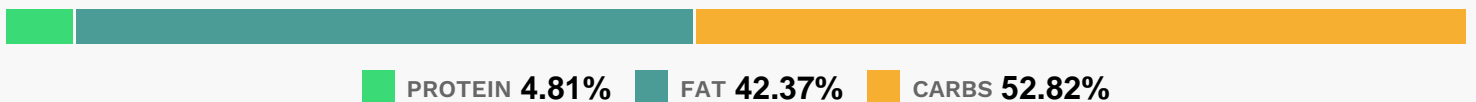
Equipment

- bowl
- frying pan
- oven
- hand mixer
- microwave

Directions

- Heat oven to 350F. In large bowl, beat brown sugar, butter, vanilla, rum extract and eggs with electric mixer on medium speed until light and fluffy.
- Beat in flour, baking powder and salt on low speed until well blended. Stir in white chocolate chunks and walnuts. In ungreased 13x9-inch pan, spread batter evenly.
- Bake 25 to 35 minutes or until top is golden brown and set. Cool completely, about 2 hours.
- In small microwavable bowl, microwave semisweet chocolate chunks and oil uncovered on High 30 to 60 seconds, stirring every 15 seconds, until melted; stir well.
- Spread chocolate glaze over brownies. If desired, place glaze in small plastic food-storage bag and cut off small tip from one corner of bag; drizzle glaze in diagonal lines over brownies.
- Let stand until glaze is set. For brownies, cut into 6 rows by 6 rows.

Nutrition Facts



Properties

Glycemic Index:7.14, Glycemic Load:7.81, Inflammation Score:-2, Nutrition Score:2.9804348048309%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 178.92kcal (8.95%), Fat: 8.58g (13.2%), Saturated Fat: 2.93g (18.33%), Carbohydrates: 24.07g (8.02%), Net Carbohydrates: 23.55g (8.56%), Sugar: 18.02g (20.02%), Cholesterol: 11.15mg (3.72%), Sodium: 73.4mg (3.19%), Alcohol: 0.08g (100%), Alcohol %: 0.25% (100%), Protein: 2.19g (4.38%), Manganese: 0.18mg (9.21%), Selenium: 3.94µg (5.63%), Vitamin B1: 0.07mg (4.88%), Phosphorus: 47.04mg (4.7%), Vitamin B2: 0.08mg (4.65%), Copper: 0.09mg (4.51%), Folate: 17.86µg (4.46%), Calcium: 42.81mg (4.28%), Iron: 0.66mg (3.66%), Magnesium: 11.48mg (2.87%), Vitamin B3: 0.54mg (2.72%), Vitamin A: 130.07IU (2.6%), Potassium: 76.99mg (2.2%), Fiber: 0.52g (2.09%), Zinc: 0.29mg (1.91%), Vitamin B6: 0.04mg (1.79%), Vitamin E: 0.26mg (1.72%), Vitamin B5: 0.17mg (1.66%), Vitamin B12: 0.08µg (1.33%), Vitamin K: 1.29µg (1.23%)