



Palatable

Fudge Ripple Brownie Bars

🕒 Prep: 15m • Cook: 5h 45m • Total: 6h

Ingredients

- 1 box (18.3 oz) Betty Crocker(TM) traditional fudge brownie mix
- Water, vegetable oil and eggs called for on brownie mix box for cake-like brownies
- 1/2 cup miniature chocolate chips
- 4 oz (half of 8-oz package) cream cheese, softened
- 2 cups milk
- 1 box (3.3 oz) Jell-O(TM) white chocolate-flavor instant pudding & pie filling mix
- 2 cups (from 8-oz container) Cool Whip(TM) frozen whipped topping, thawed
- 2 tablespoons Hershey's(TM) chocolate-flavor syrup

Instructions

1. Heat oven to 350degF. Spray bottom of 13x9-inch pan with cooking spray. Make brownie batter as directed on box for cake-like brownies. Stir in chocolate chips. Spread in pan.
2. Bake 22 to 25 minutes or until toothpick inserted 2 inches from side of pan comes out clean. Transfer to cooling rack to cool completely, about 1 hour.
3. In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Decrease speed to low; slowly add 1/2 cup of the milk. Beat in dry pudding mix, scraping bowl as needed. Slowly with mixer running, add remaining 1 1/2 cups milk; beat until well blended. Beat in whipped topping. Spread on top of cooled brownie base. Drizzle chocolate syrup in random pattern over top of bar. Pull table knife through topping for ripple design.
4. Refrigerate uncovered until set, about 4 hours. Cut into 6 rows by 4 rows. Store loosely covered in refrigerator.

Notes

To ensure success, make cream cheese mixture exactly as directed--slowly and gradually!

To quickly soften cream cheese, remove from wrapper and place on microwavable plate; microwave uncovered on High about 10 seconds or just until softened.

🔗 Source : <https://www.bettycrocker.com/recipes/fudge-ripple-brownie-bars/ac826649-8e36-4f14-93fe-5d95cb06214b>