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# Milk and Honey Brownie \*

Milk and Honey Brownie

A delicious and indulgent dessert that combines the richness of milk and honey with the decadence of a brownie. Perfect for any occasion!

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 30 mins Total Time: 45 mins

Recipe Yield: 500 grams Number of Servings: 10

Serving Size: 50 g

# **Ingredients**

200 ml Milk

150 g Honey

## **Directions**

### Step 1



Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

Mixing

In a mixing bowl, combine the brownie mix, milk, and honey. Stir until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 3



Pour the mixture into a greased baking dish.

Prep Time: 5 mins

Cook Time: 30 mins

### Step 4

Oven

Bake for 30 minutes or until a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 30 mins

### Step 5



Allow the brownie to cool before serving.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 350 kcal

**Fat:** 15 g

Protein: 5 g

Carbohydrates: 50 g

# **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

# Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%

### Fats

Nutrient		% Daily Intake (Males)	% Daily Intake (Females)
Fat	15 g	53.57%	60%

### **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%

### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	50 mg	5%	5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	2 mg	25%	11.11%

# **Recipe Attributes**

Meal Type

Dessert

Course

Desserts

Sauces & Dressings

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