



Candy Bar Brownies

READY IN



165 min.

SERVINGS



48

CALORIES



203 kcal

DESSERT

Ingredients

- 0.8 cup butter softened
- 2 tablespoons water
- 0.7 cup sugar
- 1 cup semi chocolate chips
- 1 teaspoon vanilla
- 2 eggs
- 1 cup flour all-purpose
- 0.5 teaspoon double-acting baking powder
- 1 cup sugar

- 0.3 cup butter
- 0.3 cup milk
- 1 cup marshmallow creme
- 0.5 cup creamy peanut butter
- 0.5 teaspoon vanilla
- 1.5 cups roasted peanuts
- 40 individually wrapped caramels
- 0.3 cup water
- 1 cup semi chocolate chips
- 0.3 cup butterscotch chips

Equipment

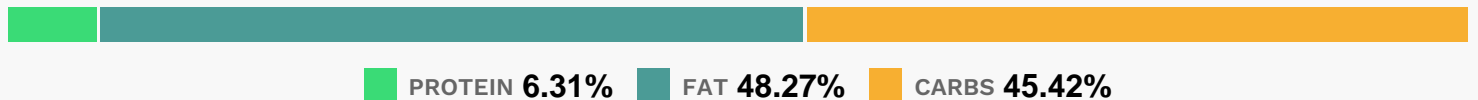
- bowl
- frying pan
- sauce pan
- oven
- wire rack
- toothpicks
- aluminum foil
- microwave

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line bottom and sides of 13x9-inch pan with foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.
- In large microwavable bowl, microwave 3/4 cup butter, 2 tablespoons water and 2/3 cup sugar uncovered on High about 1 minute or until mixture just starts to boil; stir until blended. Stir in 1 cup chocolate chips until melted. Stir in 1 teaspoon vanilla and the eggs until well mixed. Stir in flour and baking powder. In pan, spread batter evenly.

- Bake 18 to 23 minutes or until toothpick inserted in center comes out clean (do not overbake). Cool completely in pan on cooling rack, about 30 minutes.
- In 2-quart saucepan, heat 1 cup sugar, 1/4 cup butter and the milk to boiling over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Stir in marshmallow creme, 1/4 cup of the peanut butter and 1/2 teaspoon vanilla.
- Pour over brownies.
- Sprinkle peanuts over top.
- In 1-quart saucepan, heat caramels and 1/4 cup water over medium-low heat, stirring constantly, until caramels are melted; pour over peanuts.
- In medium microwavable bowl, microwave 1 cup chocolate chips and the butterscotch chips uncovered on High about 1 minute or until softened; stir until smooth. Stir in remaining 1/4 cup peanut butter; spread over caramel layer. Refrigerate at least 1 hour before cutting. Use foil to lift brownies from pan before cutting. For brownies, cut into 8 rows by 6 rows. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.84, Glycemic Load:10.56, Inflammation Score:-3, Nutrition Score:3.7639130750752%

Nutrients (% of daily need)

Calories: 203.32kcal (10.17%), Fat: 11.26g (17.32%), Saturated Fat: 3.37g (21.05%), Carbohydrates: 23.84g (7.95%), Net Carbohydrates: 22.63g (8.23%), Sugar: 17.85g (19.84%), Cholesterol: 8.09mg (2.7%), Sodium: 108.24mg (4.71%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 6.45mg (2.15%), Protein: 3.31g (6.62%), Manganese: 0.27mg (13.3%), Copper: 0.14mg (7.13%), Magnesium: 27.96mg (6.99%), Phosphorus: 65.51mg (6.55%), Vitamin B3: 1.27mg (6.36%), Fiber: 1.21g (4.82%), Iron: 0.8mg (4.43%), Selenium: 2.75µg (3.93%), Vitamin A: 189.26IU (3.79%), Vitamin B2: 0.06mg (3.55%), Folate: 14.07µg (3.52%), Vitamin B1: 0.05mg (3.44%), Potassium: 120.49mg (3.44%), Vitamin E: 0.5mg (3.31%), Zinc: 0.44mg (2.96%), Calcium: 29.05mg (2.91%), Vitamin B5: 0.21mg (2.14%), Vitamin B6: 0.04mg (1.82%), Vitamin B12: 0.07µg (1.11%)