



## Candy-Topped Brownie Torte

READY IN



180 min.

SERVINGS



10

CALORIES



485 kcal

DESSERT

### Ingredients

- ☐ 1 box brownie mix chunk betty crocker® (1 lb 2.9 oz)
- ☐ 1 cup chocolate frosting betty crocker® (from 16 oz container)
- ☐ 0.5 cup peanut butter candy pieces coarsely chopped
- ☐ 10 servings vegetable oil for on brownie mix box

### Equipment

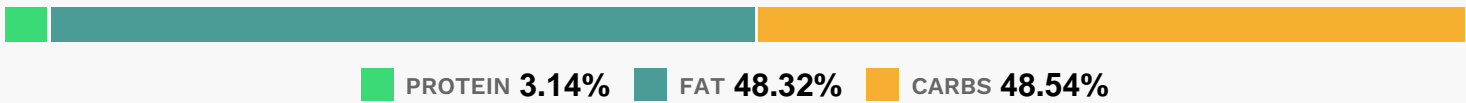
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ aluminum foil
- ☐ microwave

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line 8-inch or 9-inch square pan with foil so foil extends about 2 inches over sides of pan. Spray foil with cooking spray. Make brownies as directed on box, using foil-lined pan. Cool completely, about 1 hour 30 minutes.
- ☐ Remove brownie from pan by lifting foil; peel foil away.
- ☐ Cut brownie in half; place 1 half on serving plate.
- ☐ Spoon frosting into microwavable bowl. Microwave on High about 15 seconds. Stir frosting until smooth.
- ☐ Pour half of frosting over brownie half on plate.
- ☐ Place other half of brownie on top; pour remaining frosting over top.
- ☐ Sprinkle with candies. Refrigerate 30 minutes to set. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:5.2, Glycemic Load:2.78, Inflammation Score:-1, Nutrition Score:3.4665217263543%

## Nutrients (% of daily need)

Calories: 485.11kcal (24.26%), Fat: 26.48g (40.74%), Saturated Fat: 6.26g (39.1%), Carbohydrates: 59.85g (19.95%), Net Carbohydrates: 59.36g (21.59%), Sugar: 43.34g (48.15%), Cholesterol: 0mg (0%), Sodium: 208.51mg (9.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.87g (7.74%), Vitamin K: 26.3µg (25.05%), Vitamin E: 1.59mg (10.61%), Iron: 1.8mg (10.02%), Manganese: 0.16mg (7.88%), Copper: 0.08mg (4.19%), Phosphorus: 37.31mg (3.73%), Magnesium: 13.02mg (3.25%), Vitamin B3: 0.6mg (2.98%), Potassium: 78.04mg (2.23%), Fiber: 0.49g (1.94%), Vitamin B2: 0.02mg (1.44%), Folate: 5.4µg (1.35%), Vitamin B1: 0.02mg (1.32%), Zinc: 0.17mg (1.16%)