



## Chocolate-Stuffed Peanut Butter Brownies

READY IN



140 min.

SERVINGS



24

CALORIES



157 kcal

DESSERT

### Ingredients

- 0.8 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 1.3 cups brown sugar packed
- 0.3 cup butter melted
- 0.5 cup creamy peanut butter
- 3 eggs
- 1.5 cups flour all-purpose gold medal®
- 0.5 cup milk chocolate chips
- 36 peanut butter candy pieces miniature (from 15.6-oz bag)

- 0.5 teaspoon salt
- 1 teaspoon vanilla

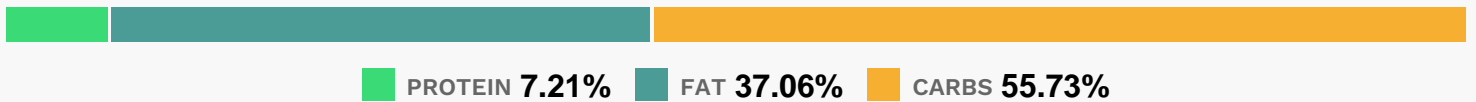
## Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Heat oven to 350°F (if using dark or nonstick pan, heat oven to 325°F). Grease bottom and sides of 13x9-inch pan with shortening or spray with cooking spray.
- In large bowl, beat brown sugar, butter, peanut butter, vanilla and eggs with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking powder, baking soda and salt.
- Cut 12 of the candies into fourths (about 3/4 cup). Stir cut-up candies and chocolate chips into batter.
- Spread in pan.
- Bake 25 to 30 minutes or until golden brown. Immediately press remaining 24 candies in brownies in 4 even rows of 6 candies each. Cool completely, about 1 1/2 hours. For brownies, cut into 6 rows by 4 rows.

## Nutrition Facts



## Properties

Glycemic Index:9.71, Glycemic Load:4.83, Inflammation Score:-2, Nutrition Score:3.0969565485645%

## Nutrients (% of daily need)

Calories: 157.1kcal (7.85%), Fat: 6.62g (10.18%), Saturated Fat: 1.99g (12.43%), Carbohydrates: 22.4g (7.47%), Net Carbohydrates: 21.89g (7.96%), Sugar: 15.26g (16.96%), Cholesterol: 20.46mg (6.82%), Sodium: 132.19mg (5.75%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 2.9g (5.79%), Manganese: 0.16mg (7.76%), Selenium:

4.71µg (6.73%), Vitamin B3: 1.27mg (6.34%), Folate: 22.31µg (5.58%), Vitamin B1: 0.07mg (4.89%), Vitamin B2: 0.08mg (4.57%), Phosphorus: 43.81mg (4.38%), Vitamin E: 0.64mg (4.25%), Iron: 0.66mg (3.66%), Magnesium: 13.74mg (3.44%), Calcium: 28.64mg (2.86%), Copper: 0.05mg (2.43%), Vitamin A: 114.28IU (2.29%), Potassium: 78.82mg (2.25%), Vitamin B6: 0.04mg (2.16%), Fiber: 0.51g (2.02%), Vitamin B5: 0.2mg (2.01%), Zinc: 0.28mg (1.87%)