



Gluten-Free Peanut Butter Truffle Brownies

READY IN



150 min.

SERVINGS



16

CALORIES



298 kcal

DESSERT

Ingredients

- 16 oz brownie mix gluten free
- 1 serving eggs for on brownie mix box
- 0.3 cup butter softened
- 0.3 cup creamy peanut butter
- 1 cup powdered sugar
- 1 teaspoon milk
- 1 cup semi chocolate chips
- 0.3 cup butter

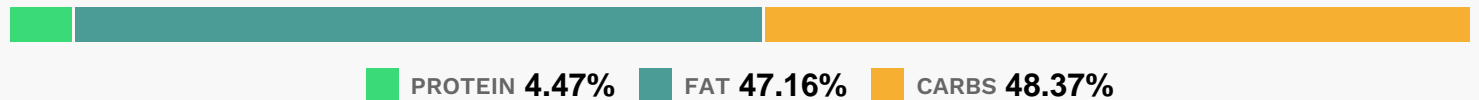
Equipment

- bowl
- frying pan
- oven
- aluminum foil
- microwave

Directions

- Heat oven to 350°F. Make and bake brownie mix as directed on box, using butter, eggs and any of the pan choices—except line pan with foil, then grease foil on bottom only for easier removal. Cool completely, about 1 hour.
- In medium bowl, stir filling ingredients until smooth.
- Spread mixture evenly over brownie base.
- In small microwavable bowl, microwave topping ingredients uncovered on High 30 to 60 seconds. Stir until smooth; cool 10 minutes.
- Spread over filling. Refrigerate about 30 minutes or until set. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:0.11, Inflammation Score:-2, Nutrition Score:3.210869581803%

Nutrients (% of daily need)

Calories: 298.38kcal (14.92%), Fat: 15.82g (24.35%), Saturated Fat: 7.36g (46.02%), Carbohydrates: 36.52g (12.17%), Net Carbohydrates: 35.42g (12.88%), Sugar: 25.98g (28.87%), Cholesterol: 26.19mg (8.73%), Sodium: 150.99mg (6.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.68mg (3.22%), Protein: 3.37g (6.75%), Manganese: 0.21mg (10.46%), Iron: 1.63mg (9.06%), Copper: 0.16mg (7.99%), Magnesium: 27.12mg (6.78%), Phosphorus: 50.38mg (5.04%), Fiber: 1.09g (4.37%), Vitamin E: 0.63mg (4.18%), Vitamin A: 198.25IU (3.97%), Vitamin B3: 0.64mg (3.18%), Selenium: 2.08µg (2.97%), Zinc: 0.44mg (2.96%), Potassium: 92.64mg (2.65%), Vitamin B2: 0.03mg (1.77%), Vitamin B6: 0.03mg (1.34%), Vitamin B5: 0.13mg (1.28%), Calcium: 12.65mg (1.27%), Vitamin K: 1.33µg (1.26%), Folate: 4.97µg (1.24%)