



Peanut Butter Brownie Bites

 Popular

READY IN



75 min.

SERVINGS



36

CALORIES



174 kcal

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 0.3 cup ghirardelli cacao bittersweet chocolate baking chips 60% chopped
- 1 cup cacao bittersweet chocolate baking chips 60% ghirardelli®
- 1 cup creamy peanut butter
- 1 large eggs
- 2 large eggs
- 1 cup flour all-purpose
- 2 cups granulated sugar

- 0.3 teaspoon salt
- 0.5 cup butter unsalted
- 0.5 teaspoon vanilla extract
- 0.5 cup whipping cream

Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- baking pan
- wooden spoon
- aluminum foil
- spatula

Directions

- In a medium saucepan, heat and stir the 3/4 cup Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips and the butter over very low heat until melted and smooth.
- Remove from heat; cool.
- Preheat oven to 350 degrees F. Line a 9x9x2-inch baking pan with foil, extending the foil over the edges of the pan. Coat foil with nonstick cooking spray; set aside.
- Stir the 1 cup sugar into the cooled chocolate mixture in saucepan.
- Add the two eggs, one at a time, beating with a spatula or wooden spoon just until combined. Stir in vanilla.
- In a small bowl, stir together flour, baking soda, and salt.
- Add flour mixture to chocolate mixture, stirring just until combined.
- Spread batter evenly in the prepared pan.
- Bake for 10 minutes.

- In a large bowl, combine peanut butter, the 1 cup sugar, and one egg. Stir in the 1/3 cup chopped Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips.
- Spread mixture evenly over slightly baked brownies using a tablespoon.
- Bake for 35 minutes or until top is light brown and mixture appears evenly set. Cool in the pan on a wire rack.
- Spread Bittersweet Chocolate Glaze over the top of the cooled brownies.
- Let stand until set. Use the foil to lift the uncut brownies out of the pan.
- Cut into 36 pieces.
- Enjoy immediately, store in an airtight container at room temperature for up to 3 days, or freeze for up to 3 months.
- Bittersweet Chocolate Glaze: In a medium saucepan, bring whipping cream and vanilla just to a boil over medium high heat.
- Remove from heat.
- Add Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips; do not stir.
- Let stand for 5 minutes; stir until smooth.

Nutrition Facts

PROTEIN 7.05% **FAT 50.08%** **CARBS 42.87%**

Properties

Glycemic Index:4.42, Glycemic Load:9.85, Inflammation Score:-2, Nutrition Score:3.1260869708722%

Nutrients (% of daily need)

Calories: 174.16kcal (8.71%), Fat: 9.97g (15.34%), Saturated Fat: 5.17g (32.33%), Carbohydrates: 19.2g (6.4%), Net Carbohydrates: 18.51g (6.73%), Sugar: 14.24g (15.83%), Cholesterol: 26.08mg (8.69%), Sodium: 68.97mg (3%), Alcohol: 0.02g (100%), Alcohol %: 0.06% (100%), Protein: 3.16g (6.32%), Manganese: 0.14mg (7%), Vitamin B3: 1.23mg (6.17%), Vitamin E: 0.91mg (6.05%), Phosphorus: 47.37mg (4.74%), Selenium: 3.29µg (4.71%), Vitamin B2: 0.07mg (4.19%), Folate: 16.1µg (4.03%), Magnesium: 16.08mg (4.02%), Zinc: 0.51mg (3.38%), Vitamin B1: 0.05mg (3.09%), Vitamin A: 150.55IU (3.01%), Calcium: 29.63mg (2.96%), Fiber: 0.69g (2.76%), Potassium: 96.29mg (2.75%), Copper: 0.05mg (2.6%), Vitamin B6: 0.05mg (2.52%), Iron: 0.45mg (2.52%), Vitamin B5: 0.22mg (2.17%), Vitamin D: 0.18µg (1.22%), Vitamin B12: 0.07µg (1.11%)