



## Peanut Butter Brownies

READY IN



150 min.

SERVINGS



20

CALORIES



247 kcal

DESSERT

### Ingredients

- 16 oz brownie mix
- 0.3 cup brown sugar packed
- 0.3 cup creamy peanut butter
- 1 eggs
- 16 oz vanilla frosting (from 16-oz container)
- 0.3 cup creamy peanut butter
- 1 teaspoons milk

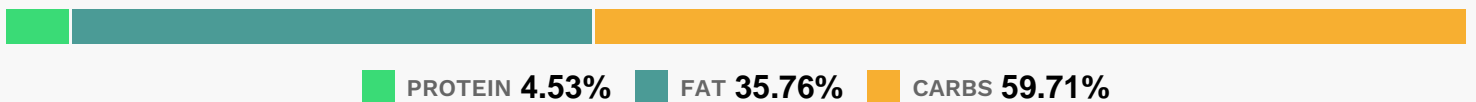
### Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- toothpicks

## Directions

- Heat oven to 325°F. Grease bottom of 9-inch square pan with shortening or cooking spray. Make brownie batter as directed on box for cakelike brownies. In small bowl, reserve 1/2 cup of the brownie batter; set aside.
- Spread remaining batter in pan.
- In small bowl, mix brown sugar, 1/4 cup peanut butter and 1 egg. Spoon peanut butter mixture by tablespoonfuls evenly onto brownie batter. Top with random tablespoonfuls of reserved brownie batter.
- Cut through batter several times with knife for marbled design.
- Bake 35 to 38 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours.
- In small bowl, mix Peanut Butter Frosting ingredients, until smooth and spreadable.
- Spread frosting over brownies.
- Cut into 5 rows by 4 rows. Store tightly covered.

## Nutrition Facts



## Properties

Glycemic Index:5.45, Glycemic Load:6.78, Inflammation Score:-1, Nutrition Score:2.1378260526968%

## Nutrients (% of daily need)

Calories: 247.07kcal (12.35%), Fat: 9.93g (15.28%), Saturated Fat: 1.99g (12.44%), Carbohydrates: 37.32g (12.44%), Net Carbohydrates: 37.01g (13.46%), Sugar: 28.92g (32.14%), Cholesterol: 8.21mg (2.74%), Sodium: 139.61mg

(6.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.66%), Vitamin E: 0.96mg (6.39%), Vitamin B2: 0.09mg (5.37%), Manganese: 0.1mg (4.85%), Iron: 0.84mg (4.68%), Vitamin B3: 0.91mg (4.56%), Phosphorus: 30.67mg (3.07%), Magnesium: 11.67mg (2.92%), Vitamin K: 2.98µg (2.83%), Folate: 8.42µg (2.11%), Vitamin B6: 0.03mg (1.68%), Copper: 0.03mg (1.5%), Potassium: 51.16mg (1.46%), Selenium: 1µg (1.43%), Zinc: 0.21mg (1.4%), Fiber: 0.31g (1.24%), Vitamin B5: 0.12mg (1.19%)