



Peanut Butter Brownies

READY IN



145 min.

SERVINGS



30

CALORIES



330 kcal

DESSERT

Ingredients

- 0.5 cup brown sugar packed
- 1 box brownie mix (1 lb 6.25 oz)
- 0.5 cup creamy peanut butter
- 0.5 cup crunchy peanut butter
- 1 eggs
- 2 teaspoons milk
- 1 container vanilla frosting
- 30 servings vegetable oil for on brownie mix box

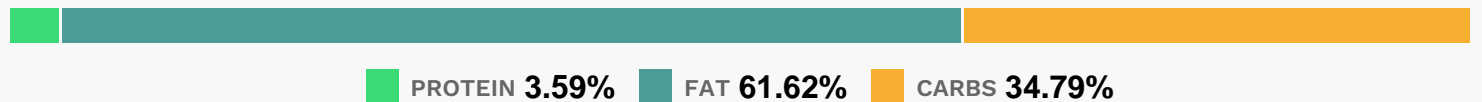
Equipment

- bowl
- frying pan
- oven
- knife
- toothpicks

Directions

- Heat oven to 325F. Grease bottom only of 13x9-inch pan with shortening or cooking spray. Make brownie batter as directed on box.
- Spread three-fourths of brownie batter in pan. Set remaining batter aside.
- In small bowl, mix brown sugar, 1/2 cup crunchy peanut butter and 1 egg. Spoon peanut butter mixture by tablespoonfuls evenly onto brownie batter. Top with random tablespoonfuls of remaining brownie batter.
- Cut through batter several times with knife for marbled design.
- Bake 33 to 38 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Cool completely, about 1 1/2 hours.
- In medium bowl, mix Peanut Butter Frosting ingredients, using spoon, until smooth and spreadable.
- Spread frosting over brownies. For brownies, cut into 6 rows by 5 rows. Store tightly covered.

Nutrition Facts



Properties

Glycemic Index:3.17, Glycemic Load:4.61, Inflammation Score:-1, Nutrition Score:3.7482608148585%

Nutrients (% of daily need)

Calories: 330.33kcal (16.52%), Fat: 23.05g (35.46%), Saturated Fat: 3.85g (24.06%), Carbohydrates: 29.28g (9.76%), Net Carbohydrates: 28.73g (10.45%), Sugar: 22.54g (25.05%), Cholesterol: 5.5mg (1.83%), Sodium: 120.56mg (5.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.02g (6.04%), Vitamin K: 27.79µg (26.46%),

Vitamin E: 2.06mg (13.73%), Manganese: 0.14mg (7.16%), Vitamin B3: 1.2mg (6%), Iron: 0.71mg (3.96%), Vitamin B2: 0.07mg (3.92%), Magnesium: 14.85mg (3.71%), Phosphorus: 34.45mg (3.45%), Folate: 9.61µg (2.4%), Copper: 0.05mg (2.28%), Fiber: 0.55g (2.2%), Vitamin B6: 0.04mg (2.06%), Potassium: 68.92mg (1.97%), Zinc: 0.26mg (1.74%), Selenium: 1.04µg (1.49%), Vitamin B5: 0.13mg (1.31%)