



Peanut Butter Brownies

READY IN



150 min.

SERVINGS



20

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 0.3 cup brown sugar packed
- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 0.3 cup crunchy peanut butter
- ☐ 1 eggs
- ☐ 1 teaspoons milk
- ☐ 0.3 cup peanut butter
- ☐ 0.7 cup vanilla frosting betty crocker® (from 16 oz container)
- ☐ 20 servings vegetable oil for on brownie mix box

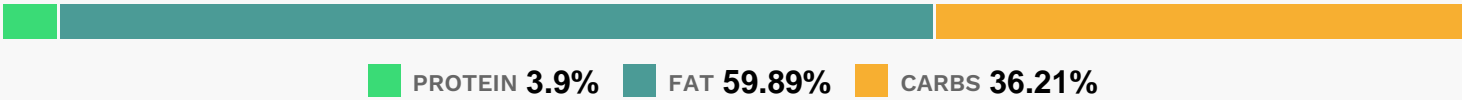
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ toothpicks

Directions

- ☐ Heat oven to 325°F. Grease bottom only of 9-inch square pan with shortening or cooking spray. Make brownie batter as directed on box.
- ☐ Spread 3/4 of brownie batter in pan. Set remaining batter aside.
- ☐ In small bowl, mix brown sugar, 1/3 cup 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 40 to 45 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 all frosting ingredients, using spoon, until smooth and spreadable.
- ☐ Spread frosting over brownies. For brownies, cut into 5 rows by 4 rows. Store tightly covered.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:2.28, Inflammation Score:-1, Nutrition Score:3.4939130065234%

Nutrients (% of daily need)

Calories: 329.51kcal (16.48%), Fat: 22.32g (34.34%), Saturated Fat: 3.75g (23.44%), Carbohydrates: 30.35g (10.12%), Net Carbohydrates: 29.85g (10.86%), Sugar: 21.68g (24.09%), Cholesterol: 8.21mg (2.74%), Sodium: 127.3mg (5.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.27g (6.55%), Vitamin K: 26.76µg (25.49%), Vitamin E: 1.85mg (12.32%), Manganese: 0.13mg (6.38%), Vitamin B3: 1.04mg (5.2%), Iron: 0.93mg (5.19%), Magnesium:

13.03mg (3.26%), Phosphorus: 30.76mg (3.08%), Vitamin B2: 0.04mg (2.59%), Folate: 8.4µg (2.1%), Copper: 0.04mg (2.09%), Fiber: 0.5g (2%), Vitamin B6: 0.04mg (1.88%), Potassium: 61.07mg (1.74%), Selenium: 1.22µg (1.74%), Zinc: 0.24mg (1.58%), Vitamin B5: 0.13mg (1.26%)