



Peanut Butter Candy Bar Brownies

READY IN



61 min.

SERVINGS



26

CALORIES



324 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 0.5 cup creamy peanut butter
- ☐ 4.2 oz chocolate-covered peanut buttery candy bars (crispy with butterfinger) coarsely chopped
- ☐ 16 oz peanut butter sandwich cookies (crushed peanut-shaped)
- ☐ 7.5 oz chocolate-covered peanut butter cup candies (coarsely chopped)
- ☐ 0.5 cup honey-roasted peanuts
- ☐ 1 cup semisweet chocolate morsels
- ☐ 0.5 cup coconut or sweetened flaked
- ☐ 14 oz condensed milk (sweetened canned)

☐ 1 tablespoon vanilla extract

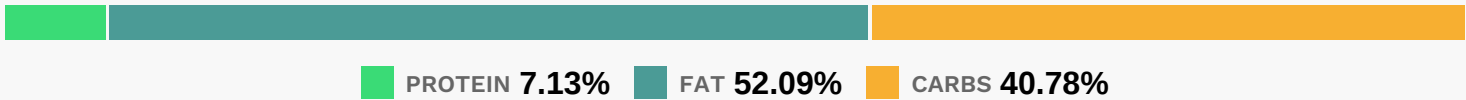
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil

Directions

- ☐ Combine crushed cookies and butter in a medium bowl. Press crumb mixture into bottom of a greased aluminum foil-lined 13" x 9" pan, allowing foil to extend over ends of pan.
- ☐ Bake at 350 for 6 to 8 minutes.
- ☐ Combine condensed milk, peanut butter, and vanilla in a medium bowl, stirring until smooth.
- ☐ Sprinkle chopped candy bars, chocolate morsels, peanuts, and coconut over crust.
- ☐ Drizzle condensed milk mixture over coconut.
- ☐ Bake at 350 for 27 minutes or until lightly browned.
- ☐ Remove to a wire rack, and let cool in pan. Use foil to lift uncut brownies out of pan. Peel foil away from sides of uncut brownies, and cut into bars.

Nutrition Facts



Properties

Glycemic Index:7.69, Glycemic Load:7.98, Inflammation Score:-4, Nutrition Score:7.9239130506049%

Nutrients (% of daily need)

Calories: 324.13kcal (16.21%), Fat: 19.2g (29.54%), Saturated Fat: 9.2g (57.5%), Carbohydrates: 33.83g (11.28%), Net Carbohydrates: 31.38g (11.41%), Sugar: 24.58g (27.32%), Cholesterol: 15.13mg (5.04%), Sodium: 170.77mg (7.42%), Alcohol: 0.17g (100%), Alcohol %: 0.33% (100%), Caffeine: 10.49mg (3.5%), Protein: 5.91g (11.82%), Manganese: 0.55mg (27.29%), Iron: 3.34mg (18.55%), Copper: 0.31mg (15.3%), Magnesium: 56.07mg (14.02%), Phosphorus: 134.28mg (13.43%), Vitamin B3: 2.18mg (10.91%), Fiber: 2.45g (9.82%), Vitamin B2: 0.14mg (8.47%), Vitamin E: 1.16mg

(7.72%), Potassium: 256.27mg (7.32%), Selenium: 4.85µg (6.92%), Calcium: 66.82mg (6.68%), Vitamin K: 6.51µg (6.2%), Folate: 24.8µg (6.2%), Zinc: 0.9mg (6%), Vitamin B1: 0.08mg (5.52%), Vitamin B5: 0.36mg (3.56%), Vitamin A: 155.45IU (3.11%), Vitamin B6: 0.05mg (2.74%), Vitamin B12: 0.11µg (1.81%)