

# Peanut Butter Cheesecake Brownies

READY IN



80 min.

SERVINGS



18

CALORIES



322 kcal

DESSERT

## Ingredients

- 0.3 cup butter ()
- 8 ounces whipped cream softened (I prefer whipped cream cheese)
- 1 cup creamy peanut butter
- 1 eggs
- 3 eggs
- 1 cup flour all-purpose
- 0.5 cup granulated sugar
- 0.5 cup brown sugar light packed
- 0.5 teaspoon salt

- 0.8 cup bittersweet chocolate
- 6 ounces bittersweet chocolate dark melted
- 0.5 teaspoon vanilla extract

## Equipment

- frying pan
- oven
- knife
- whisk
- mixing bowl
- toothpicks
- aluminum foil
- stand mixer
- microwave
- spatula

## Directions

- For the brownies: Preheat oven to 350°F. Line a 9 x 13-inch pan with aluminum foil and spray with cooking spray; set aside. In a large microwave-safe mixing bowl, add butter and chocolate and heat on high power to melt, about 60 to 90 seconds. Stop to stir.
- Heat in 10-second bursts until mixture has melted and can be stirred smooth.
- Add the sugars and stir to combine; batter will seem granular.
- Add the coffee and vanilla and stir until well mixed and smooth.
- Add the eggs and whisk or stir to combine.
- Add the flour and stir until just combined.
- Pour into prepared pan and sprinkle with chocolate chips; set aside. For the peanut butter cheesecake layer: To the mixing bowl of a stand mixer fitted with the paddle attachment, add the cream cheese, butter, egg, sugar, salt and vanilla and mix on medium-high to high speed for 2 to 3 minutes, stopping at least once to scrape down the sides of the bowl.

- Add the peanut butter and beat for 2 minutes on medium-high speed, or until peanut butter is incorporated and batter has fluffed.
- Pour this mixture over the brownie layer, smoothing it lightly with a spatula, if necessary. Swirl the batter with a knife in a zigzag pattern to create marbling between the two layers.
- Bake for 38 to 42 minutes, or until top is golden and center is set but a bit loose, since it will firm as it cools. A toothpick test will not be effective due to the density and moistness of both layers. Allow brownies to cool at room temperature for at least one hour then place the pan in the refrigerator for at least three hours to chill the brownies completely before slicing and serving. Store brownies in an airtight container in the refrigerator for up to one week, or in the freezer for up to 3 months. Check out these chocolate dessert recipes on Food Republic: [Fudgy Macadamia And Peanut Butter Brownies Recipe](#) [Sea-Salt Chocolate And Pecan Tart Recipe](#) [Chocolate Caramel Peanut Bars Recipe](#)

## Nutrition Facts

**PROTEIN 8.06%** **FAT 54.95%** **CARBS 36.99%**

### Properties

Glycemic Index:14.67, Glycemic Load:8.93, Inflammation Score:-4, Nutrition Score:7.7486956845159%

### Nutrients (% of daily need)

Calories: 321.68kcal (16.08%), Fat: 20.1g (30.94%), Saturated Fat: 8.82g (55.1%), Carbohydrates: 30.46g (10.15%), Net Carbohydrates: 28.25g (10.27%), Sugar: 20.2g (22.45%), Cholesterol: 53.73mg (17.91%), Sodium: 164.84mg (7.17%), Alcohol: 0.04g (100%), Alcohol %: 0.06% (100%), Caffeine: 14.4mg (4.8%), Protein: 6.64g (13.27%), Manganese: 0.49mg (24.34%), Magnesium: 58.4mg (14.6%), Copper: 0.29mg (14.54%), Phosphorus: 131.2mg (13.12%), Vitamin B3: 2.48mg (12.41%), Vitamin E: 1.67mg (11.1%), Selenium: 7.66µg (10.95%), Iron: 1.85mg (10.3%), Fiber: 2.21g (8.86%), Folate: 30.16µg (7.54%), Vitamin B2: 0.13mg (7.35%), Zinc: 1.03mg (6.9%), Potassium: 224.38mg (6.41%), Vitamin B1: 0.09mg (5.89%), Vitamin B6: 0.1mg (4.84%), Vitamin A: 226.27IU (4.53%), Vitamin B5: 0.43mg (4.32%), Calcium: 42.58mg (4.26%), Vitamin B12: 0.16µg (2.65%), Vitamin K: 1.76µg (1.67%), Vitamin D: 0.25µg (1.64%)