



## Peanut Butter Cup Brownies

 Dairy Free  Popular

READY IN



45 min.

SERVINGS



18

CALORIES



265 kcal

DESSERT

### Ingredients

- 19.8 ounce brownie mix
- 1 eggs
- 20 chocolate covered peanut butter cups miniature
- 0.3 cup vegetable oil
- 3 tablespoons water

### Equipment

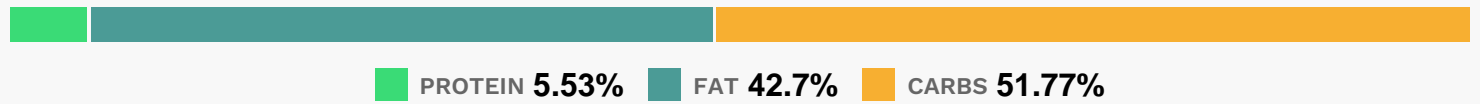
- bowl
- oven

muffin tray

## Directions

- Preheat oven to 325 degrees F (165 degrees C).
- Combine brownie mix, oil, egg and water in a large bowl. Stir 50 strokes with a spoon.
- Place batter in a cupcake pan (cupcake wrappers recommended). Once cups are 3/4 of the way full, place an unwrapped miniature peanut butter cup in the middle, then bake for 30–35 minutes keeping an eye on them while they're baking.
- Let them cool and then they're ready to eat!!

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.0947826131368%

## Nutrients (% of daily need)

Calories: 265.06kcal (13.25%), Fat: 12.79g (19.68%), Saturated Fat: 3.37g (21.08%), Carbohydrates: 34.9g (11.63%), Net Carbohydrates: 34.22g (12.44%), Sugar: 24.39g (27.1%), Cholesterol: 10.23mg (3.41%), Sodium: 162.09mg (7.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.73g (7.46%), Iron: 1.15mg (6.38%), Vitamin K: 5.95µg (5.67%), Vitamin B3: 0.85mg (4.25%), Phosphorus: 35.25mg (3.53%), Magnesium: 12.03mg (3.01%), Fiber: 0.68g (2.72%), Folate: 10.59µg (2.65%), Copper: 0.05mg (2.37%), Vitamin B1: 0.03mg (2.08%), Vitamin E: 0.3mg (2.01%), Potassium: 68.16mg (1.95%), Vitamin B2: 0.03mg (1.88%), Zinc: 0.27mg (1.82%), Calcium: 16.18mg (1.62%), Vitamin B5: 0.15mg (1.55%), Selenium: 1.01µg (1.45%), Vitamin B12: 0.07µg (1.18%), Vitamin B6: 0.02mg (1.15%)