



WHATSheATE



Peanut Butter Cup Brownies

READY IN



45 min.

SERVINGS



8

CALORIES



867 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 4 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 8 servings kosher salt
- ☐ 8 large peanut butter cups cut into pieces
- ☐ 3 cups sugar
- ☐ 2 sticks butter unsalted plus more for the pan
- ☐ 2 teaspoons vanilla extract

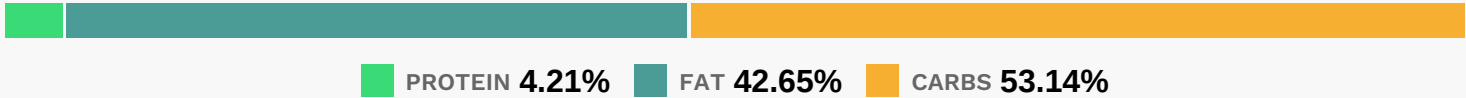
Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ baking pan

Directions

- ☐ Heat oven to 400 F. Melt the butter and chocolate in a pan over low heat. Using a mixer, beat the eggs and sugar until pale yellow and fluffy. Lower speed and pour in the melted chocolate and vanilla.
- ☐ Mix in the flour and 1/4 teaspoon salt. Fold in the peanut butter cups.
- ☐ Scrape into a buttered 9-by-13-inch baking dish.
- ☐ Bake until the tip of a knife comes out clean, about 35 minutes.

Nutrition Facts



Properties

Glycemic Index:18.14, Glycemic Load:65.3, Inflammation Score:-6, Nutrition Score:12.331739179304%

Nutrients (% of daily need)

Calories: 866.94kcal (43.35%), Fat: 41.81g (64.32%), Saturated Fat: 23.4g (146.22%), Carbohydrates: 117.19g (39.06%), Net Carbohydrates: 113.67g (41.34%), Sugar: 93.58g (103.98%), Cholesterol: 156.46mg (52.15%), Sodium: 297.23mg (12.92%), Alcohol: 0.34g (100%), Alcohol %: 0.22% (100%), Caffeine: 25.57mg (8.52%), Protein: 9.28g (18.56%), Manganese: 0.55mg (27.47%), Selenium: 18.97µg (27.1%), Copper: 0.46mg (22.85%), Iron: 3.57mg (19.82%), Phosphorus: 182.73mg (18.27%), Magnesium: 69.28mg (17.32%), Vitamin A: 864.66IU (17.29%), Vitamin B2: 0.29mg (16.91%), Folate: 63.99µg (16%), Vitamin B1: 0.23mg (15.45%), Fiber: 3.51g (14.05%), Vitamin B3: 2.42mg (12.1%), Zinc: 1.49mg (9.93%), Potassium: 288.43mg (8.24%), Vitamin E: 1.12mg (7.5%), Vitamin B5: 0.71mg (7.08%), Vitamin D: 0.92µg (6.16%), Vitamin B12: 0.37µg (6.1%), Calcium: 56.11mg (5.61%), Vitamin K: 4.5µg (4.29%), Vitamin B6: 0.08mg (4.03%)