



Peanut Butter Layered Brownies

 Dairy Free

READY IN



95 min.

SERVINGS



35

CALORIES



176 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate unsweetened
- 0.8 cup butter (1-)
- 1 cup creamy peanut butter at room temperature ()
- 4 eggs
- 1 cup flour
- 2 cups granulated sugar
- 0.5 cup powdered sugar
- 2 oz baker's semi-sweet chocolate

- 2 tsp vanilla divided

Equipment

- bowl
- frying pan
- oven
- wire rack
- baking pan
- toothpicks
- aluminum foil
- microwave

Directions

- Preheat oven to 350F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan; grease foil. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add granulated sugar; mix well. Blend in eggs and 1 tsp. of the vanilla. Stir in flour until well blended.
- Spread into prepared pan.
- Bake 30 to 35 min. or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack.
- Beat peanut butter, powdered sugar and remaining 1 tsp. vanilla until well blended.
- Spread over brownie. Microwave semi-sweet chocolate in microwaveable bowl on HIGH 2 min. Stir until chocolate is completely melted.
- Drizzle chocolate from spoon over peanut butter layer. Refrigerate 30 min. or until chocolate is firm.
- Remove brownie from pan, using foil handles.
- Cut into 36 brownies to serve.

Nutrition Facts



■ PROTEIN 6.95% ■ FAT 51.21% ■ CARBS 41.84%

Properties

Glycemic Index:4.55, Glycemic Load:10.13, Inflammation Score:-3, Nutrition Score:4.0082608478387%

Flavonoids

Catechin: 2.08mg, Catechin: 2.08mg, Catechin: 2.08mg, Catechin: 2.08mg Epicatechin: 4.6mg, Epicatechin: 4.6mg, Epicatechin: 4.6mg, Epicatechin: 4.6mg

Nutrients (% of daily need)

Calories: 176.14kcal (8.81%), Fat: 10.55g (16.23%), Saturated Fat: 3.12g (19.53%), Carbohydrates: 19.39g (6.46%), Net Carbohydrates: 18.27g (6.64%), Sugar: 14.54g (16.15%), Cholesterol: 18.8mg (6.27%), Sodium: 85.82mg (3.73%), Alcohol: 0.08g (100%), Alcohol %: 0.27% (100%), Caffeine: 3.99mg (1.33%), Protein: 3.22g (6.44%), Manganese: 0.29mg (14.57%), Copper: 0.17mg (8.29%), Magnesium: 27.47mg (6.87%), Vitamin B3: 1.25mg (6.27%), Vitamin E: 0.9mg (6%), Iron: 1.05mg (5.86%), Phosphorus: 57.11mg (5.71%), Selenium: 3.53µg (5.05%), Fiber: 1.12g (4.47%), Zinc: 0.63mg (4.22%), Folate: 16.19µg (4.05%), Vitamin A: 201.96IU (4.04%), Vitamin B2: 0.06mg (3.72%), Vitamin B1: 0.05mg (3.07%), Potassium: 91.07mg (2.6%), Vitamin B6: 0.04mg (2.24%), Vitamin B5: 0.19mg (1.85%), Calcium: 12.86mg (1.29%)