



Peanut Butter Ripple Brownies

READY IN



150 min.

SERVINGS



30

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose gold medal®
- ☐ 1 teaspoons milk
- ☐ 0.3 cup peanut butter
- ☐ 0.5 cup sugar
- ☐ 0.7 cup vanilla frosting betty crocker® (from 16 oz container)
- ☐ 30 servings vegetable oil for on brownie box

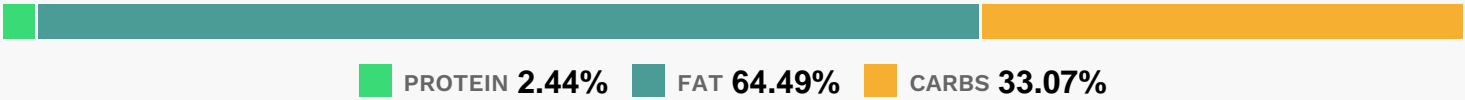
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9-inch square pan. In small bowl, beat sugar, 1/3 cup peanut butter, flour and 1 egg with electric mixer on medium speed 2 minutes; set aside.
- ☐ Make brownie batter as directed on box.
- ☐ Spread in pan. Drop peanut butter mixture by tablespoonfuls onto batter. Swirl through batter with knife.
- ☐ Bake 38 to 42 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely, about 1 1/2 hours.
- ☐ In small bowl, stir all frosting ingredients, using spoon, until smooth and spreadable.
- ☐ Spread frosting over brownies; sprinkle with peanuts. For brownies, cut into 6 rows by 5 rows.

Nutrition Facts



Properties

Glycemic Index:8, Glycemic Load:4.13, Inflammation Score:-1, Nutrition Score:2.250869565036%

Nutrients (% of daily need)

Calories: 249.41kcal (12.47%), Fat: 18.13g (27.89%), Saturated Fat: 2.99g (18.72%), Carbohydrates: 20.92g (6.97%), Net Carbohydrates: 20.8g (7.56%), Sugar: 15.17g (16.85%), Cholesterol: 5.48mg (1.83%), Sodium: 70.29mg (3.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.08%), Vitamin K: 26.41µg (25.15%), Vitamin E: 1.43mg (9.56%), Iron: 0.58mg (3.2%), Manganese: 0.04mg (1.77%), Vitamin B2: 0.03mg (1.72%), Vitamin B3: 0.33mg (1.64%),

Phosphorus: 11.8mg (1.18%), Selenium: 0.74µg (1.05%)