



Peanut Butter Rocky Road Brownies

READY IN



135 min.

SERVINGS



24

CALORIES



414 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix chunk (1 lb 5 oz)
- ☐ 0.5 cup creamy peanut butter
- ☐ 7 oz marshmallow creme
- ☐ 1 tablespoon milk
- ☐ 30 peanut butter cups chopped
- ☐ 0.5 cup roasted peanuts salted chopped
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 teaspoon vegetable oil
- ☐ 24 servings vegetable oil

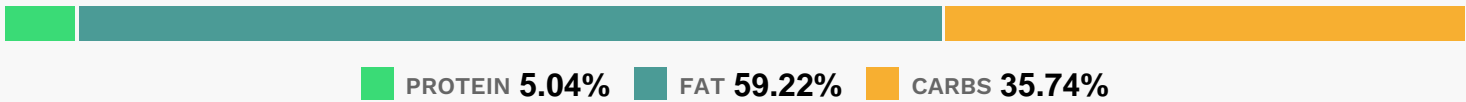
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray.
- ☐ Make brownies as directed on box for cakelike brownies, for 13x9-inch pan. Cool completely, about 1 hour.
- ☐ In medium bowl, beat marshmallow creme, peanut butter and milk with electric mixer on medium speed until smooth and creamy.
- ☐ Spread over cooled brownies.
- ☐ Sprinkle with candies and peanuts.
- ☐ In small microwavable bowl, microwave chocolate chips and oil uncovered on High 30 to 60 seconds, stirring once, until melted.
- ☐ Drizzle over brownies. Refrigerate about 15 minutes or until chocolate is set. For brownies, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:2.17, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:5.0739130210941%

Nutrients (% of daily need)

Calories: 414.14kcal (20.71%), Fat: 28.12g (43.27%), Saturated Fat: 6.17g (38.59%), Carbohydrates: 38.18g (12.73%), Net Carbohydrates: 36.74g (13.36%), Sugar: 26.94g (29.93%), Cholesterol: 1.46mg (0.49%), Sodium: 174.57mg (7.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.1mg (1.03%), Protein: 5.38g (10.77%), Vitamin K:

26.5µg (25.23%), Vitamin E: 1.69mg (11.24%), Vitamin B3: 2.14mg (10.7%), Manganese: 0.18mg (8.76%), Magnesium: 30.74mg (7.69%), Phosphorus: 69.71mg (6.97%), Iron: 1.14mg (6.32%), Copper: 0.12mg (5.85%), Fiber: 1.44g (5.77%), Folate: 19.08µg (4.77%), Potassium: 138.37mg (3.95%), Zinc: 0.52mg (3.48%), Vitamin B1: 0.05mg (3.47%), Vitamin B6: 0.05mg (2.7%), Calcium: 24.18mg (2.42%), Vitamin B5: 0.24mg (2.39%), Vitamin B2: 0.04mg (2.24%), Selenium: 0.92µg (1.31%), Vitamin B12: 0.06µg (1.03%)