



Peanut Butter Rocky Road Brownies

 Popular

READY IN



160 min.

SERVINGS



16

CALORIES



308 kcal

DESSERT

Ingredients

- ☐ 17.8 oz brownie mix chunk
- ☐ 1 cup marshmallow creme (from 7 oz jar)
- ☐ 0.3 cup creamy peanut butter
- ☐ 2 teaspoons milk
- ☐ 16 peanut butter cups chopped
- ☐ 0.3 cup roasted peanuts salted chopped
- ☐ 2 tablespoons semi chocolate chips

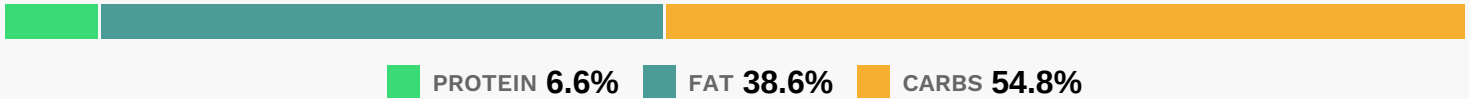
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray.
- ☐ Make and bake brownies as directed on box for cakelike brownies. Cool completely on cooling rack, about 1 1/2 hours.
- ☐ 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 uncovered on High 20 to 40 seconds, stirring halfway through, until chips can be stirred smooth. Spoon into resealable food-storage plastic bag; partially seal bag.
- ☐ Cut small tip from corner of bag; drizzle over top. Refrigerate about 15 minutes or until chocolate is set.
- ☐ Cut into 4 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:3.25, Glycemic Load:0.14, Inflammation Score:-1, Nutrition Score:3.2669565237087%

Nutrients (% of daily need)

Calories: 307.61kcal (15.38%), Fat: 13.6g (20.93%), Saturated Fat: 3.78g (23.63%), Carbohydrates: 43.47g (14.49%), Net Carbohydrates: 42.25g (15.36%), Sugar: 29.83g (33.15%), Cholesterol: 1.21mg (0.4%), Sodium: 186.15mg (8.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.23g (10.46%), Vitamin B3: 1.84mg (9.18%), Manganese: 0.16mg (7.87%), Iron: 1.36mg (7.53%), Magnesium: 26.83mg (6.71%), Phosphorus: 59.93mg (5.99%), Copper: 0.1mg (5.09%), Fiber: 1.22g (4.89%), Folate: 16µg (4%), Vitamin E: 0.53mg (3.51%), Potassium: 117.9mg (3.37%), Zinc: 0.45mg (3.01%), Vitamin B1: 0.04mg (2.85%), Vitamin B6: 0.05mg (2.39%), Vitamin B5: 0.2mg (2.02%), Calcium: 20.11mg (2.01%), Vitamin B2: 0.03mg (1.92%), Selenium: 0.8µg (1.14%)