



Peanut Butter Snickers Brownie Skillet

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



430 kcal

DESSERT

Ingredients

- ☐ 2 cups chocolate chunks
- ☐ 2 large eggs plus 1 egg yolk
- ☐ 1 cup gold medal flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 10 snack size peanut butter snickers squares
- ☐ 1.5 cups semi-sweet chocolate chips

☐ 2 tablespoons vegetable oil

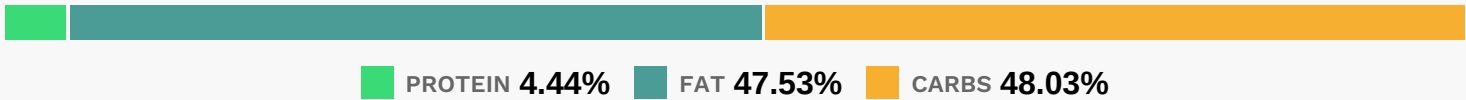
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. and spray a 9 inch cast iron skillet with cooking spray.
- ☐ Place butter into a large mixing bowl and microwave until melted and hot, about 45 seconds or so.
- ☐ Pour in chocolate chips and stir until mostly melted. It's ok, if it's not perfectly smooth.
- ☐ Add flour, salt and sugars.
- ☐ Mix a few times then add egg yolks and oil.
- ☐ Mix until well combined then add chocolate chunks.
- ☐ Transfer half of the batter to prepared skillet, spreading evenly. Top with Peanut Butter Snickers then top with remaining brownie batter.
- ☐ Bake for 40-50 minutes, until cooked through.

Nutrition Facts



Properties

Glycemic Index:13.26, Glycemic Load:11.59, Inflammation Score:-4, Nutrition Score:10.02652171902%

Nutrients (% of daily need)

Calories: 429.68kcal (21.48%), Fat: 22.81g (35.09%), Saturated Fat: 11.78g (73.61%), Carbohydrates: 51.85g (17.28%), Net Carbohydrates: 47.51g (17.28%), Sugar: 35.77g (39.75%), Cholesterol: 33.61mg (11.2%), Sodium: 61.26mg (2.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 43.18mg (14.39%), Protein: 4.8g (9.6%), Manganese: 0.76mg (37.82%), Copper: 0.65mg (32.61%), Magnesium: 93.03mg (23.26%), Iron: 3.82mg (21.21%), Fiber: 4.34g (17.35%), Phosphorus: 156.03mg (15.6%), Selenium: 9.53µg (13.61%), Zinc: 1.49mg (9.96%), Potassium: 315.98mg

(9.03%), Vitamin K: 7.84µg (7.46%), Vitamin B1: 0.1mg (6.93%), Folate: 24.01µg (6%), Vitamin B3: 1.16mg (5.79%), Vitamin B2: 0.09mg (5.54%), Calcium: 44.48mg (4.45%), Vitamin E: 0.64mg (4.25%), Vitamin B5: 0.3mg (3.02%), Vitamin B12: 0.15µg (2.43%), Vitamin B6: 0.04mg (1.95%), Vitamin A: 65.96IU (1.32%), Vitamin D: 0.15µg (1.02%)