



## Peanut Butter Truffle Brownies

READY IN



160 min.

SERVINGS



36

CALORIES



297 kcal

DESSERT

### Ingredients

- ☐ 1 box brownie mix (1 lb 6.25 oz)
- ☐ 0.3 cup butter
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup creamy peanut butter
- ☐ 2 teaspoons milk
- ☐ 2 cups powdered sugar
- ☐ 1 cup semi chocolate chips
- ☐ 36 servings vegetable oil for on brownie mix box

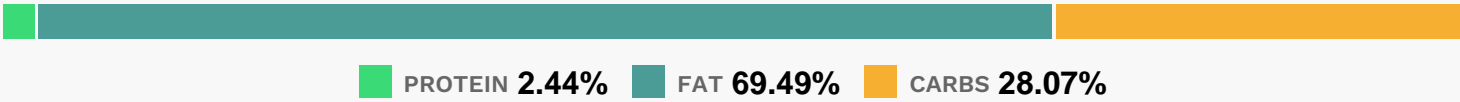
# Equipment

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

# Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. (For easier cutting, line pan with foil, then grease bottom only of foil.) Make brownies as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- ☐ In medium bowl, beat Filling ingredients with electric mixer on medium speed until smooth.
- ☐ Spread evenly over brownie base.
- ☐ In small microwavable bowl, microwave Topping ingredients uncovered on High 30 to 60 seconds; stir until smooth. Cool 10 minutes; spread over filling. Refrigerate about 30 minutes or until set. For brownies, cut into 9 rows by 4 rows. Store covered in refrigerator.

# Nutrition Facts



# Properties

Glycemic Index:4.22, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:3.1404347881351%

# Nutrients (% of daily need)

Calories: 296.59kcal (14.83%), Fat: 23.31g (35.85%), Saturated Fat: 6.4g (40.03%), Carbohydrates: 21.18g (7.06%), Net Carbohydrates: 20.61g (7.49%), Sugar: 15.77g (17.53%), Cholesterol: 10.5mg (3.5%), Sodium: 87.89mg (3.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.84g (3.68%), Vitamin K: 26.45µg (25.19%), Vitamin E: 1.61mg (10.74%), Manganese: 0.12mg (5.95%), Iron: 0.78mg (4.35%), Copper: 0.08mg (3.9%), Magnesium: 14.98mg (3.75%), Phosphorus: 26.56mg (2.66%), Vitamin B3: 0.52mg (2.6%), Vitamin A: 121.13IU (2.42%), Fiber: 0.57g (2.29%), Zinc: 0.23mg (1.53%), Potassium: 50.24mg (1.44%)