



Peanut Butter Truffle Brownies

 Popular

READY IN



190 min.

SERVINGS



16

CALORIES



257 kcal

DESSERT

Ingredients

- ☐ 16 oz brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup creamy peanut butter
- ☐ 1 cup powdered sugar
- ☐ 1 teaspoon milk
- ☐ 0.5 cup semi chocolate chips
- ☐ 2 tablespoons butter

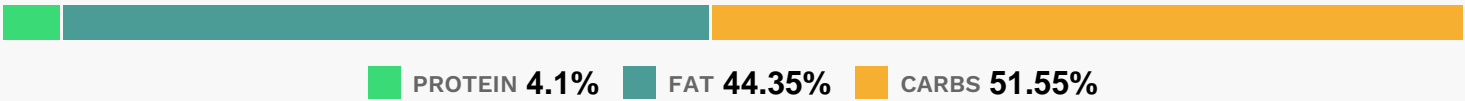
Equipment

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

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 8-inch square pan with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely on cooling rack, about 1 1/2 hours.
- ☐ 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 15 to 30 seconds; stir until smooth; cool 10 minutes. Drop topping by spoonfuls over filling layer; spread evenly. Refrigerate about 30 minutes or until set.
- ☐ Cut into 4 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:2.1295652255092%

Nutrients (% of daily need)

Calories: 256.73kcal (12.84%), Fat: 12.83g (19.73%), Saturated Fat: 5.25g (32.8%), Carbohydrates: 33.55g (11.18%), Net Carbohydrates: 32.9g (11.97%), Sugar: 23.9g (26.56%), Cholesterol: 11.76mg (3.92%), Sodium: 134.96mg (5.87%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.84mg (1.61%), Protein: 2.67g (5.33%), Iron: 1.23mg (6.82%), Manganese: 0.13mg (6.7%), Copper: 0.09mg (4.38%), Magnesium: 16.86mg (4.21%), Vitamin E: 0.6mg (3.97%), Phosphorus: 29.88mg (2.99%), Vitamin B3: 0.59mg (2.93%), Vitamin A: 135.69IU (2.71%), Fiber: 0.64g

(2.57%), Vitamin K: 2.4µg (2.28%), Zinc: 0.26mg (1.72%), Potassium: 56.52mg (1.61%), Selenium: 0.74µg (1.06%),
Vitamin B6: 0.02mg (1.01%)