



Peanutty Candy Bar Brownies

 Vegetarian  Vegan  Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



207 kcal

DESSERT

Ingredients

- 21 ounce fudge brownie mix (with duncan hines chewy fudge brownie mix)
- 0.5 cup creamy peanut butter
- 21 ounce peanuts in milk chocolate candy bars (with mr. goodbar)
- 0.3 cup vegetable oil

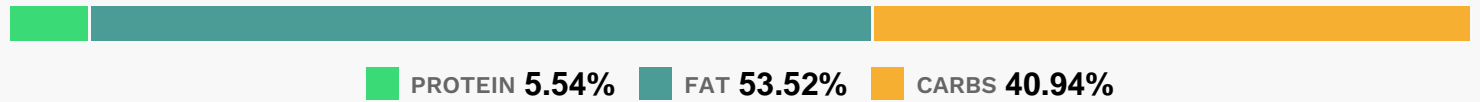
Equipment

- oven
- wire rack
- baking pan

Directions

- Prepare brownie mix batter according to package directions, using 1/4 cup oil instead of 1/2 cup as package directs. Stir peanut butter into batter.
- Spread half of brownie batter into an ungreased 13" x 9" x 2" baking pan.
- Place whole candy bars across batter.
- Spread remaining batter over candy bars.
- Bake at 350 for 29 minutes. Cool completely on a wire rack.
- Cut into squares.

Nutrition Facts



Properties

Glycemic Index:1.03, Glycemic Load:1.42, Inflammation Score:-2, Nutrition Score:4.3882608491441%

Nutrients (% of daily need)

Calories: 206.6kcal (10.33%), Fat: 12.4g (19.07%), Saturated Fat: 5.07g (31.71%), Carbohydrates: 21.34g (7.11%), Net Carbohydrates: 19.36g (7.04%), Sugar: 12.55g (13.94%), Cholesterol: 0.5mg (0.17%), Sodium: 66.97mg (2.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13.23mg (4.41%), Protein: 2.89g (5.78%), Manganese: 0.37mg (18.73%), Copper: 0.31mg (15.35%), Iron: 2.49mg (13.86%), Magnesium: 43.76mg (10.94%), Fiber: 1.97g (7.9%), Phosphorus: 63.08mg (6.31%), Zinc: 0.64mg (4.26%), Potassium: 138.45mg (3.96%), Vitamin K: 4µg (3.81%), Vitamin E: 0.55mg (3.65%), Vitamin B3: 0.65mg (3.25%), Selenium: 1.27µg (1.82%), Calcium: 13.83mg (1.38%), Vitamin B2: 0.02mg (1.16%), Vitamin B6: 0.02mg (1.11%), Vitamin B5: 0.11mg (1.07%)