



Swirled Peanut Butter Cup Brownies

READY IN



105 min.

SERVINGS



24

CALORIES



293 kcal

DESSERT

Ingredients

- ☐ 19.8 ounce brownie mix without nuts
- ☐ 0.3 cup butter softened
- ☐ 1 cup creamy peanut butter
- ☐ 1 eggs
- ☐ 2 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 13 ounce chocolate-covered peanut butter cups – unwrapped chilled miniature coarsely chopped
- ☐ 1 teaspoon vanilla extract

- ☐ 0.5 cup vegetable oil
- ☐ 0.3 cup water
- ☐ 0.3 cup sugar white

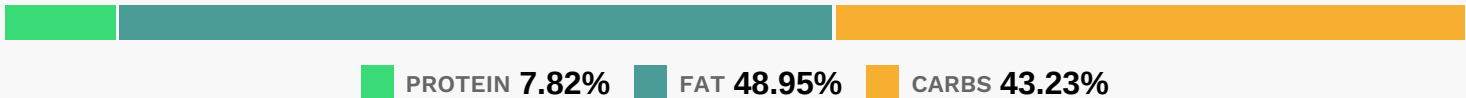
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ baking pan
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
- ☐ Stir brownie mix, vegetable oil, 2 eggs, and water in a large mixing bowl until smoothly combined and gently mix the chopped peanut butter cups into the batter.
- ☐ Beat peanut butter, sugar, butter, flour, vanilla extract, and 1 egg together in a bowl with an electric mixer until thoroughly combined.
- ☐ Spread half the brownie batter into the bottom of the prepared baking dish and top with 1/4-cup dollops of peanut butter mixture in an even pattern.
- ☐ Pour remaining brownie batter between the dollops. Use a knife to lightly swirl the peanut butter mixture into the brownie batter; do not overmix.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of the brownies comes out with moist crumbs, 30 to 40 minutes. Cool completely before serving.

Nutrition Facts



Properties

Glycemic Index:8.71, Glycemic Load:2.55, Inflammation Score:-2, Nutrition Score:4.1199999916489%

Nutrients (% of daily need)

Calories: 292.7kcal (14.64%), Fat: 16.37g (25.19%), Saturated Fat: 4.87g (30.41%), Carbohydrates: 32.52g (10.84%), Net Carbohydrates: 31.44g (11.43%), Sugar: 22.79g (25.33%), Cholesterol: 26.47mg (8.82%), Sodium: 192.43mg (8.37%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 5.89g (11.77%), Vitamin B3: 2.16mg (10.81%), Manganese: 0.16mg (8.19%), Vitamin E: 1.19mg (7.93%), Phosphorus: 73.31mg (7.33%), Magnesium: 28.58mg (7.14%), Iron: 1.16mg (6.42%), Folate: 20.72µg (5.18%), Copper: 0.09mg (4.38%), Fiber: 1.09g (4.34%), Vitamin B2: 0.07mg (3.95%), Selenium: 2.6µg (3.71%), Zinc: 0.55mg (3.65%), Vitamin B6: 0.07mg (3.64%), Potassium: 122.43mg (3.5%), Vitamin B1: 0.05mg (3.11%), Vitamin B5: 0.3mg (2.99%), Calcium: 21.11mg (2.11%), Vitamin K: 2.19µg (2.09%), Vitamin A: 97.39IU (1.95%), Vitamin B12: 0.09µg (1.55%)