



Traditional Peanut Butter Truffle Brownies

 Popular

READY IN



150 min.

SERVINGS



36

CALORIES



176 kcal

DESSERT

Ingredients

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

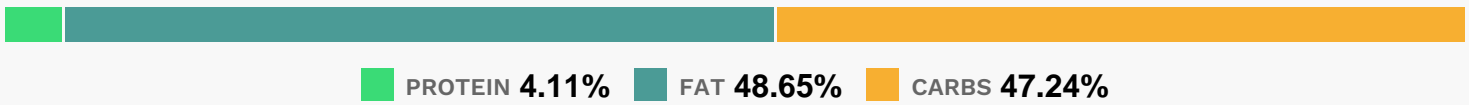
Equipment

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

Directions

- ☐ Heat oven to 350°F. Grease bottom only of 13x9-inch pan with cooking spray or shortening. (For easier cutting, line pan with foil, then grease foil on bottom only of pan.) Make brownies as directed on box. Cool completely.
- ☐ In medium bowl, beat filling ingredients with electric mixer on medium speed until smooth.
- ☐ Spread mixture 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:1.78086956639%

Nutrients (% of daily need)

Calories: 176.26kcal (8.81%), Fat: 9.69g (14.91%), Saturated Fat: 4.33g (27.05%), 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%), Manganese: 0.12mg (5.95%), Iron: 0.78mg (4.34%), Copper: 0.08mg (3.9%), Magnesium: 14.98mg (3.75%), Vitamin E: 0.5mg (3.32%), 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%), Vitamin K: 1.42µg (1.35%)