



Triple Chocolate Chunk Peanut Butter Brownies

READY IN



205 min.

SERVINGS



16

CALORIES



347 kcal

DESSERT

Ingredients

- ☐ 17.8 oz brownie mix chunk
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 16 peanut butter cups
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons peanut butter
- ☐ 1.5 cups powdered sugar
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon vanilla

- ☐ 0.5 cup marshmallows miniature
- ☐ 0.3 cup fruit cocktail chopped
- ☐ 0.3 cup m&m candies

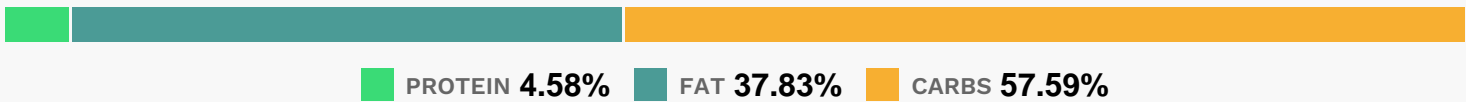
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make and bake brownies as directed on box. Top hot brownies evenly with peanut butter cup candies, 4 rows by 4 rows; press down slightly. Cool completely on cooling rack, about 1 1/2 hours. If necessary, refrigerate 30 minutes, until peanut butter cups are firm.
- ☐ In large bowl, beat butter, peanut butter, powdered sugar, milk and vanilla with electric mixer on medium speed until smooth and creamy.
- ☐ Spread evenly over brownies.
- ☐ Top with marshmallows, peanuts and chocolate candies; press down slightly. Refrigerate 30 minutes. Using foil to lift, remove brownies from pan, and peel foil away.
- ☐ Cut into 4 rows by 4 rows. Cover and refrigerate any remaining brownies.

Nutrition Facts



Properties

Glycemic Index:13.59, Glycemic Load:1.24, Inflammation Score:-1, Nutrition Score:2.2899999916553%

Nutrients (% of daily need)

Calories: 346.59kcal (17.33%), Fat: 14.85g (22.85%), Saturated Fat: 5.46g (34.14%), Carbohydrates: 50.88g (16.96%), Net Carbohydrates: 50g (18.18%), Sugar: 39.3g (43.67%), Cholesterol: 9.52mg (3.17%), Sodium: 189.62mg (8.24%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Protein: 4.05g (8.09%), Iron: 1.21mg (6.7%), Vitamin B3: 1.05mg (5.27%), Phosphorus: 37.58mg (3.76%), Magnesium: 14.51mg (3.63%), Fiber: 0.88g (3.51%), Copper: 0.06mg (2.76%), Folate: 10.49µg (2.62%), Vitamin E: 0.39mg (2.58%), Vitamin A: 121.39IU (2.43%), Calcium: 22.9mg (2.29%), Potassium: 78.23mg (2.24%), Vitamin K: 2.34µg (2.23%), Vitamin B1: 0.03mg (2.14%), Zinc: 0.29mg (1.9%), Manganese: 0.04mg (1.88%), Vitamin B2: 0.03mg (1.74%), Vitamin B6: 0.03mg (1.49%), Vitamin B5: 0.14mg (1.41%), Vitamin B12: 0.06µg (1.01%)