



Peanut Butter Stuffed Brownies

INGREDIENTS

2 cups Hy-Vee creamy peanut butter, divided
1 (18.3-oz.) pkg. Hy-Vee deluxe chewy fudge premium brownie mix
2 Hy-Vee large eggs
 $\frac{2}{3}$ cup Hy-Vee vegetable oil
 $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup Hy-Vee milk chocolate baking chips
 $\frac{1}{4}$ cup Hy-Vee salted party peanuts, chopped
Coarse salt, for garnish

PREPARATION

- 1** Line a 9×9-inch baking pan with parchment paper, extending paper over edges of pan. Place 1 $\frac{1}{2}$ cups peanut butter in a medium microwave-safe bowl. Microwave on HIGH at 30-second intervals until melted, stirring each time. Pour melted peanut butter into prepared baking pan; spread evenly. Freeze for 20 minutes or until frozen.
- 2** Preheat oven to 350°. Lightly spray another 9×9-inch baking pan with Hy-Vee nonstick spray; set aside. Prepare brownie batter according to package directions using eggs, oil, and cold water. Spread half of brownie batter into the second prepared pan.
- 3** Use paper to lift frozen peanut butter from pan; remove parchment paper. Place peanut butter on top of brownie batter in second baking pan and top with remaining batter. Bake for 38 to 40 minutes or until a toothpick inserted near center comes out clean. Cool brownies in pan on a wire rack.
- 4** Place chocolate chips in a small microwave-safe bowl. Microwave on HIGH at 30-second intervals until melted, stirring each time. Drizzle over cooled brownies. Place remaining $\frac{1}{2}$ cup peanut butter in a small microwave-safe bowl. Microwave on HIGH at 30-second intervals until melted, stirring each time; drizzle over brownies. Sprinkle with chopped peanuts. Garnish with coarse salt, if desired. Store covered at room temperature up to 5 days.

NUTRITION FACTS

Calories: 580
Total Fat: 37g
Saturated Fat: 8g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 330mg
Carbohydrates: 53g
Fiber: 3g
Sugar: 34g
Protein: 12g