

Swirled Peanut Butter Cup Brownies

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

These are the most peanutbuttery brownies you will ever try You can substitute your favorite homemade brownie recipe for the mix

Ingredients

- - 1 (19.8 ounce) package brownie mix without nuts - $\frac{1}{2}$ cup vegetable oil - 2 eggs - $\frac{1}{4}$ cup water - 1 (13 ounce) package miniature chocolate-covered peanut butter cups - unwrapped
- chilled
- and coarsely chopped - 1 cup creamy peanut butter - ? cup white sugar - $\frac{1}{4}$ cup butter
- softened - 2 tablespoons all-purpose flour - 1 teaspoon vanilla extract - 1 egg

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Stir brownie mix
2. vegetable oil
3. 2 eggs
4. and water in a large mixing bowl until smoothly combined and gently mix the chopped peanut butter cups into the batter. Beat peanut butter
5. sugar
6. butter
7. flour
8. vanilla extract
9. 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
10. 30 to 40 minutes. Cool completely before serving.