

NUTTER BUTTER PB "Brookies"



Prep Time: 15 min Total Time: 45 min
Makes 24 servings.

WHAT YOU NEED

1 pkg. (18 to 20 oz.) fudge brownie mix
(13x9-inch pan size)
12 NUTTER BUTTER Cookies (peanut
shape), coarsely chopped, divided
1/3 cup creamy peanut butter

MAKE IT

Heat oven to 350°F.

Prepare brownie batter as directed on package. Stir in 2/3 of the chopped cookies; spread onto bottom of 13x9-inch pan sprayed with cooking spray.

Drop spoonfuls of peanut butter over batter; swirl gently with knife. Sprinkle with remaining chopped cookies.

Bake 25 to 30 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool completely.

TIPS

Substitute

Prepare using crunchy peanut butter.

Special Extra

Sprinkle 1/2 cup chopped peanuts over batter in pan along with the remaining chopped cookies.

How to Easily Remove the Cooled "Brookies" from Pan

Line empty 13x9-inch pan with foil, with ends of foil extending over sides; spray with cooking spray. Use to prepare recipe as directed; cool completely. Use foil handles to remove brownie from pan before cutting to serve.

Nutrition Information Per Serving: 200 calories, 10g total fat, 2g saturated fat, 15mg cholesterol, 110mg sodium, 25g carbohydrate, 0g dietary fiber, 16g sugars, 3g protein