THE J.M. SMUCKER Co

Peanut Butter & Chocolate Frosted Brownies

This frosted brownies recipe combines two irresistible tastes in every soft, chewy bite. Bring a tray of these peanut butter chocolate brownies to your next get-together, and watch ’em disappear.

Prep Time	Cook Time	Serves	Difficulty
9 mins	21 mins	16	Easy

Ingredients

- 1-2 cups

  Peanut Butter & Chocolate Flavored Spread

- 1 (18.2 to 18.4 oz.) package chocolate fudge brownie mix
- Vegetable oil
- Large eggs
- No-stick cooking spray or parchment paper

Directions

Step 1: HEAT oven to 350°F. and prepare pan.

HEAT oven to 350°F. Grease or line a large (13 x 9-inch) baking pan with parchment paper.

Step 2: Prepare and bake brownie mix, then cool brownies completely.

PREPARE the brownie mix according to package instructions using vegetable oil, water and eggs. Spread evenly in the prepared pan, then bake according to package instructions for pan size, 21 to 33 minutes depending on the brand of mix. Cool completely in pan on a wire rack.

Step 3: Whip peanut butter & chocolate flavored spread with hand mixer then spread or pipe on top of brownies.

Once cooled, SPOON the peanut butter & chocolate flavored spread into a bowl, then beat and whip on HIGH speed with a hand mixer for 1-2 minutes. Using a spatula or frosting spreader, scoop the whipped spread in dollops across the surface of the brownies, then spread across the brownies in swoops and swirls. You can also spoon the whipped spread into a piping bag and pipe onto the top of the brownies or other baked goods.

Step 4: Enjoy.

Enjoy the brownies.

Images

