

Chocolate Peanut Butter Brownies

This is a really tasty brownie that you chill. I made it up myself!

Recipe by Olivia Lefevre | Created on **Nov 18, 2021**

Ingredients

- ½ cup butter, softened
- ½ cup peanut butter
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- ½ teaspoon baking soda
- 1 pinch salt
- ½ cup milk chocolate chips
- ? cup peanut butter
- ? cup confectioners' sugar
- ¼ cup shortening
- ½ cup milk
- 1 teaspoon vanilla extract
- ¾ cup frozen whipped topping, thawed

Directions

- Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x9 inch baking pan.
- In a medium bowl, blend together the butter, 1/2 cup peanut butter, white sugar, brown sugar, egg and 1 teaspoon of vanilla until smooth. Combine the flour, baking soda and salt; stir into the sugar mixture. Spread evenly into the prepared pan.
- Bake for 20 minutes in the preheated oven, until firm. Remove from the oven and sprinkle with chocolate chips. Let stand for a minute, then spread the chips to form a layer.
- To make the topping, blend together the 2/3 cup peanut butter, confectioners' sugar and shortening. Gradually stir in the milk and 1 teaspoon vanilla. Gently mix in the whipped topping. Chill. When brownies and topping are both cooled, spread topping onto brownies and cut into bars.

Nutrition Facts

Serving: **20 brownies** | Calories: **262.4 kcal** | Carbohydrates: **23.8 g** | Protein: **5.3 g** | Saturated fat: **6.8 g** | Cholesterol: **23.4 mg** | Sodium: **148.1 mg** | Fiber: **1.1 g** | Sugar: **17.1 g**

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- Dessert Recipes
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- Brownie Recipes
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