

Peanut Butter Creme Brownies

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NOTE: I used a box brownie mix (with canola oil), and reduced fat peanut butter in this recipe to lower the fat content. You can use any brownie recipe and full fat peanut butter if you choose.

Ingredients:

1 box (about 18 oz) dark chocolate fudge brownie mix
1/2 cup reduced fat peanut butter
1/2 cup marshmallow creme
2 TBSP milk

Directions:

- *Grease a 9 X 13 baking pan. Preheat oven to 350 degrees.
- *Prepare the brownie mix as per box directions, or prepare your own brownie recipe as you normally would.
- *Spread the brownie batter evenly into the prepared pan.
- *Whisk together the peanut butter, marshmallow creme and milk until smooth.
- *Place into a sealable plastic bag, snip the corner and pipe onto the brownie batter. Using a toothpick, swirl the peanut butter mixture through the top of the brownie batter.
- *Bake for 20 to 25 minutes until the edges have browned and the brownie are fully set. Cool completely before slicing.