

# peanut butter brownies



1 package 1-2-3 Gluten Free® Devilishly Decadent Brownie Mix or Divinely Decadent Brownie Mix, prepared according to package instructions  
 $\frac{2}{3}$  cup creamy peanut butter (do not use natural, no sugar added peanut butter)

- ① Preheat oven to 350° F. Spray 9" x 13" pan with non-stick spray.
- ② Prepare brownie batter according to package instructions and set aside.
- ③ Pour  $\frac{2}{3}$  of the brownie mixture into the prepared 9" x 13" pan. Scoop the peanut butter over the brownie in mounds arranged in threes (three per row across the width of the pan). Be sure to leave some space in between the mounds.
- ④ Using the handle of wooden spoon or a chopstick, run the handle/chopstick back and forth through the mounds, running the length of the pan, marbleizing the Mix.
- ⑤ Gently, shake the pan back and forth to level the batter.
- ⑥ Bake the brownies on the center rack of the preheated oven, until a toothpick inserted in center comes out nearly clean, or with some moist crumbs, about 50-60 minutes. Baking times will vary with different appliances.
- ⑦ Allow brownies to cool in the pan (about 1 hour) before cutting with a plastic knife.

