



## PEANUT BUTTER SWIRL BROWNIES

### Keto/Low Carb

Recipe by Deedee (@ketowithdeedee) and featured on MariGoldBars.com

*“Chocolate + peanut butter is a great combo and I have been craving it lately! These are so easy to make plus super simple ingredients, give them a try!!”*

- Deedee

#### INGREDIENTS:

##### Brownies:

- 1/2 C Unsalted Butter, melted & hot
- 1 C Granulated Sweetener (i.e. allulose)
- 1 TBSP Olive or Coconut oil
- 2 Eggs, room temp
- 2 TSP Vanilla extract
- 1/2 C Almond Flour
- 1/2 C Unsweetened Cocoa
- 1/4 TSP Salt
- 1/2 C @choczero Chocolate chips (optional)
- 1 Scoop MariGold Mocha Collagen Latte Coffee (this enhances the chocolate flavor and doesn't make it taste like coffee)

##### Peanut Butter Swirl:

- 1/2 C Peanut Butter (I use @jifbrand no sugar added)
- 1/4 C Melted Butter
- 1/4 C Powdered Sweetener
- 1 TSP Vanilla extract

#### DIRECTIONS:

1. Whisk butter & sweetener really well, until combined.
2. Add in eggs and beat with electric mixer for 2 minutes until completely combined.
3. Add in all other ingredients and stir together with a rubber spatula or spoon until just combined. Be careful not to over mix!!
4. Pour into an 8x8 parchment lined pan.
5. Mix all peanut butter swirl ingredients together until smooth. Drop by spoonfuls over your brownie batter. Use a butter knife to swirl the peanut butter back and forth into the brownies, be careful not to scrape the bottom of the pan.
6. Bake at 350 for about 20-25 minutes until fully set.
7. OPTIONAL: I made a chocolate drizzle using a little bit of melted @choczero , peanut butter, and @oooflavors Peanut Butter Flavoring. Topped with chopped @choczero peanut butter cups!



Featuring MariGold  
Mocha Collagen Latte  
Protein Coffee  
(MariGoldBars.com)

