



## Dreamy Chocolate Peanut Butter Fudge



1/36th of recipe (1 piece): 65 calories, 1g total fat (<0.5g sat. fat), 57mg sodium, 13.5g carbs, 0.5g fiber, 9g sugars, 0.5g protein

**Prep:** 10 minutes    **Cook:** 35 minutes

**Chill:** 2 hours



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### Ingredients

One 18.3-oz. box fudge brownie mix  
2 cups canned pure pumpkin  
2 tbsp. light chocolate syrup  
2 tbsp. reduced-fat peanut butter, softened

### Directions

Preheat oven to 350 degrees.

In a large mixing bowl, combine brownie mix with pumpkin and stir until smooth. Add chocolate syrup and stir until blended. The batter will be very thick, but don't add anything else!

Spray a square baking pan (9" X 9" works best) with nonstick spray. Spread the batter into the pan. Then spoon peanut butter on top and use a knife or skewer to swirl it around.

Bake in the oven for 35 minutes. The batter will remain very thick and fudgy, and it will look undercooked.

Allow the fudge to cool. Cover the pan with foil and refrigerate for at least 2 hours. Cut into 36 squares. Then get ready for a fudge frenzy!

**MAKES 36 SERVINGS**

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