



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

Green Plan [SmartPoints](#)® value 3*

Blue Plan (Freestyle™) [SmartPoints](#)® value 3*

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

Chill: 2 hours



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

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

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.