

Peanut Butter Brownies

For the brownies:

1/2 cup salted butter
8 oz semi-sweet baking chocolate
3/4 cup granulated sugar
1/4 cup packed light brown sugar
3 large eggs
1 tsp vanilla
1/2 cup + 2 tbsp flour
2 tbsp unsweetened cocoa powder
1/4 tsp salt

For the peanut butter filling:

3/4 cup smooth peanut butter
1 cup icing sugar
2 tsp vanilla
2 tbsp milk
2 tbsp each chocolate chips and peanut
butter chips

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Melt butter and chocolate in a medium saucepan on low-medium heat, stirring constantly. Remove from heat, pour into large mixing bowl and set aside.

In a medium bowl, mix together all ingredients for peanut butter filling. Set aside.

Whisk white and brown sugars into butter/chocolate mixture. Add eggs one at a time, whisking until smooth after each egg.

Whisk in vanilla. Gently fold flour, cocoa powder, and salt into chocolate mixture.

Pour half brownie batter into greased 9x9 baking pan. Take large chunks of peanut butter filling in your hand, flattening it, then gently place on top of brownie mixture. Pour remaining brownie mixture on top, and sprinkle with chocolate and peanut butter chips.

Bake at 350 degrees for 30-35 minutes until brownies begin to pull away from edges of the pan. Toothpick should come out with only a few moist crumbs.