



Peanut Butter Cup Brownies

## **Introduction**

Indulge in the perfect blend of rich chocolate and creamy peanut butter with these decadent

peanut butter cup brownies. This delightful treat is ideal for any occasion, whether you're hosting a gathering or simply craving a sweet snack. With the combination of fudgy brownies and luscious peanut butter cups, this recipe is sure to satisfy your sweet tooth and impress your friends and family.

## Detailed Ingredients with measures

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup peanut butter cups, chopped

## Prep Time

Preparation time for these delicious brownies is approximately 15 minutes, allowing you to dive into the baking process quickly.

## Cook Time, Total Time, Yield

The cooking time is about 30 minutes. In total, you can expect to spend approximately 45 minutes from start to finish for this recipe. This yields around 24 brownies, making it a perfect amount for sharing or for satisfying your own cravings!





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## **Detailed Directions and Instructions**

**Preheat the Oven**

Preheat your oven to 350°F (175°C) and prepare a 9×9-inch baking pan by lining it with parchment paper for easy removal.

**Prepare the Brownie Batter**

In a medium saucepan, melt 1 cup of butter over low heat. Once melted, remove from heat and stir in 2 cups of granulated sugar, mixing well.

**Add Eggs and Vanilla**

Add 4 large eggs one at a time, mixing well after each addition. Then, stir in 2 teaspoons of vanilla extract until fully combined.

**Incorporate Dry Ingredients**

Sift together 1 cup of all-purpose flour, 1 cup of unsweetened cocoa powder, and 1/2 teaspoon of salt in a separate bowl. Gradually add the dry ingredients to the wet mixture, stirring until just combined.

**Prepare for Peanut Butter Cups**

Pour half of the brownie batter into the prepared baking pan, spreading it evenly. Bake for 15 minutes to set the base.

**Layer with Peanut Butter Cups**

After baking, remove the pan from the oven and arrange 12 mini peanut butter cups over the partially baked brownies.

**Add Remaining Brownie Batter**

Carefully spread the remaining brownie batter on top of the peanut butter cups, ensuring they are covered completely.

**Bake the Brownies**

Return the pan to the oven and bake for an additional 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

**Cool and Serve**

Allow the brownies to cool in the pan for at least 15 minutes before lifting them out using the parchment paper. Cut into squares and serve.

**Notes****Storing Brownies**

To keep the brownies fresh, store them in an airtight container at room temperature for up to one week.

**Peanut Butter Cup Variations**

Feel free to use different types of peanut butter cups or even other candy bars for varied flavor combinations.

**Checking Doneness**

Ovens may vary, so keep an eye on the brownies in the last few minutes of baking to prevent overcooking.

**Serving Suggestions**

These brownies can be served with a scoop of vanilla ice cream or drizzled with chocolate sauce for an extra indulgent treat.





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## **Cook techniques**



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