



Peanut Butter Brownies

## Introduction

Indulging in rich, fudgy brownies topped with a delicious layer of peanut butter is one of

life's simplest pleasures. These peanut butter brownies are not only easy to make, but they also strike the perfect balance between chocolate and peanut butter, creating a harmonious blend that is hard to resist. Whether you are looking for a sweet treat for a gathering or simply craving something delightful, these brownies will surely satisfy your sweet tooth.

## Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Cocoa powder: 1/2 cup
- Granulated sugar: 1 cup
- Brown sugar: 1/2 cup
- Salt: 1/2 teaspoon
- Baking powder: 1/2 teaspoon
- Eggs: 2 large
- Vanilla extract: 1 teaspoon
- Unsalted butter: 1/2 cup, melted
- Peanut butter: 1/2 cup (smooth or crunchy, as per preference)
- Chocolate chips: 1/2 cup (optional, for added richness)

## Prep Time

Preparation time for these delightful peanut butter brownies is approximately 15 minutes. This quick prep ensures you can enjoy the delicious outcome in no time at all.

## Cook Time, Total Time, Yield

Cook time is about 25 to 30 minutes. Therefore, the total time from preparation to enjoying your creamy brownies is roughly 40 to 45 minutes. This recipe yields around 12 brownies, making it perfect for sharing with family and friends, or indulging all by yourself!



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Peanut Butter Brownies

## **Detailed Directions and Instructions**

**Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C). Prepare a square baking pan by greasing it or lining it with parchment paper for easy removal.

**Step 2: Melt the Chocolate and Butter**

In a microwave-safe bowl, combine the chocolate and butter. Microwave in 30-second intervals, stirring in between, until melted and smooth.

**Step 3: Mix in Sugar**

Add granulated sugar to the melted chocolate mixture. Stir until well combined.

**Step 4: Incorporate Eggs**

Add the eggs one at a time to the chocolate mixture, mixing well after each addition until fully incorporated.

**Step 5: Add Vanilla Extract**

Mix in the vanilla extract until evenly blended with the batter.

**Step 6: Combine Dry Ingredients**

In a separate bowl, whisk together the all-purpose flour, cocoa powder, and salt.

**Step 7: Combine Wet and Dry Mixtures**

Gradually add the dry ingredients into the chocolate mixture, stirring until just combined. Be careful not to overmix.

**Step 8: Add Peanut Butter**

Spoon dollops of peanut butter onto the brownie batter and swirl it gently using a knife or a toothpick to create a marbled effect.

**Step 9: Bake the Brownies**

Pour the brownie batter into the prepared baking pan. Bake in the preheated oven for 20-25 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

**Step 10: Cool and Serve**

Allow the brownies to cool in the pan for about 10 minutes before transferring them to a wire rack to cool completely. Cut into squares and serve.

**Notes****Storage**

Store the brownies in an airtight container at room temperature for up to 3 days.

**Freezing**

Brownies can be frozen for up to 3 months. Wrap them tightly in foil or plastic wrap and place them in a freezer-safe container.

**Variations**

Feel free to add nuts, chocolate chips, or other mix-ins to enhance the flavor and texture.

**Serving Suggestions**

These brownies pair perfectly with a scoop of vanilla ice cream or a drizzle of caramel sauce for added indulgence.



Peanut Butter Brownies

## Cook techniques

**Click next page below**