

# Double Chocolate and Peanut Butter Brownies

## Ingredients

- Under-baked brownies are so much better than over-baked!
- 1 cup unsalted butter
- 4 oz unsweetened chocolate
- 2 cups sugar
- 3 eggs, room temperature
- 1 teaspoon vanilla
- 1 ¼ cup unbleached all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup dark, or semi-sweet, chocolate chips
- 1 ½ (or about a 10 oz bag) peanut butter chips



## Instructions

1. Preheat the oven to 350 degrees
2. Butter and flour a 13x9x2 inch baking pan; do this by wiping the entire inside of the pan with butter, then sprinkle in enough flour to coat all of the butter by swirling it around; flip the pan over the sink, and lightly tap it to remove excess flour
3. Place the butter and chocolate into a large, heatproof bowl over a pan with simmering water, making sure the water isn't high enough to touch the bowl; this is called a double boiler; you can also melt the chocolate and the butter in the microwave, but be careful not to overcook and/or burn it
4. Once melted together, set aside to cool
5. Combine the flour, baking powder, and salt into a bowl, and whisk together to combine
6. Once the butter and chocolate has cooled, whisk in the sugar
7. Then, whisk in the eggs one at a time, making sure each one is well incorporated
8. Whisk in the vanilla
9. Pour the flour mixture into the chocolate mixture in small increments, whisking each time
10. Mix until just combined; I like to switch to a spatula at this point
11. Stir in the chocolate chips and peanut butter chips until evenly mixed
12. Pour the brownie batter into the prepared baking pan; use a spatula, or knife, to evenly distribute the batter around the pan
13. Bake at 350 degrees for 25-30 minutes, or until a toothpick comes out clean; it is ok to under-bake these slightly; usually you can tell they are done if the middle is set

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/double-chocolate-and-peanut-butter-brownies/>