

Brownies with Peanut Butter



Ingredients for 1st layer

- 1 $\frac{1}{4}$ sticks of butter, cut into small pieces.
- 1 $\frac{1}{4}$ cups sugar
- $\frac{3}{4}$ cup cocoa powder
- 2 tsp water
- 1 tsp vanilla
- $\frac{1}{2}$ tsp salt
- 2 large eggs
- $\frac{1}{3}$ cup plus 1 Table Spoonful All-purpose flour
- 1 cup lightly salted peanuts

- Preheat the oven to 180⁰ C.
- Prepare a 20x20 cm pan with tin foil (two sheets creating an x with a 5 cm overlap of foil) and then spray the foil with cooking spray.



- In a medium saucepan, melt the butter until no longer foaming and the butter has browned, for about 5 minutes.



- While you are waiting for the butter to brown, combine the sugar, cocoa, water, vanilla and salt in the bowl of a mixer.
- Add the hot butter and scrape all of the browned bits into the bowl of the mixer and then whip to combine.
- With the mixer on medium, add the eggs one at a time.



- Then add the flour to combine.
- Add the peanuts and briefly mix in.



- Transfer the batter to the prepared pan and smooth with a dampened spatula.
- Bake 25 minutes and remove from oven. Let cool.
- When they have cooled enough to handle the pan, place it in the freezer for at least 20 minutes.



Ingredients for Peanut Butter Layer

- 1 1/3 cup powdered sugar
- 1/4 cup peanut butter.
- 3 Tbs milk

- Whip together with a mixer until creamy.
- Spread the peanut butter mixture evenly over the brownies. Dampen the spatula to get a smooth finish.
- When there is an even layer of peanut butter, put it back in the freezer, for at least 20 minutes



Ingredients for Ganache

- 2 cups dark chocolate pieces
- 1 cup whole milk
- 1 tsp vanilla

- In a small sauce pan, heat the milk and vanilla until almost boiling.
- Meanwhile, place the chocolate pieces in a medium heatproof bowl.
- Dump the hot milk over the chocolate and leave for about 5 minutes.



- When you have let the chocolate and milk sit and they look melted, whisk vigorously with a metal whisk until thick and glossy.
- Let the ganache cool for a bit.
- Spread the ganache evenly over the peanut butter layer. Place in the freezer for about an hour.



- Pull the brownies out of the pan (by the foil overlaps). Place the block of frozen brownies on a cutting board. Trim the edges and then slice with a sharp knife into bars.



Serve and enjoy!