

Peanut Butter Brownies

- 185g unsalted butter, diced
- 185g dark chocolate chips, or chocolate chopped up finely
- 85g plain flour
- 40g cocoa powder
- 3 large eggs
- 250g sugar
- Peanut layer:
 - 100g smooth peanut butter
 - 100g icing sugar
 - 2 tbsp. milk
 - 2 tsp vanilla essence

Gently melt the butter and chocolate in a Pyrex bowl over hot water, try to make sure the water does not touch the bottom of the bowl. Stir the mixture it should be a deep chocolate-brown colour with a glossy shine. Once melted remove from the heat and allow to cool.

Heat your oven to 200/180 Degrees.

Line the brownie tin with parchment paper.

Sieve together your flour and cocoa powder, set aside.

Place your eggs and sugar in a bowl and whisk until it is a foamy mousse, pale in colour and double in size.

Gently fold the cooled chocolate into this eggy mousse.

Next gently fold in the flour/cocoa, I did this a little at a time.

For the peanut butter layer, whisk the ingredients together. The mix will be thick but that is ok.

Pour half of the chocolate mix into the prepared tin, then dab lumps of the peanut butter over it as evenly as you can. Then pour over the rest of the chocolate mix.

I melted a little more peanut butter and drizzled it over the top.

Place into the oven and cook for 30-40 minutes. Will depend on your oven, mine cooked in 40 minutes. To check it is done poke a cocktail stick through the centre, it should be almost crumb free but not totally, as you want this to be gooey.

Remove from the oven and allow to cool in the tin.

Serve sliced into chunks with a dusting of icing sugar.