

## **Double Chocolate Peanut Butter Brownies**

225 grams or 1 cup butter/margarine  
110 grams or 3/4 cup semi-sweet/dark chocolate chips  
400 grams or 2 cups sugar  
4 large eggs  
1/4 cup or 67.5 grams chunky peanut butter  
1 1/2 cups or 200 grams flour  
1/3 cup or 35 grams unsweetened cocoa powder  
3/4 teaspoon salt

### **Directions:**

Preheat oven to 350 F/180 C.

Melt together the butter and chocolate chips in a microwave, microwaving for about a minute or so or till butter is melted chocolate should be ready to stir smoothly together. Alternatively, heat butter in pot and when hot but not boiling, pour over chocolate, cover for a minute and stir till smooth. (At this point, if you wish, you can pour it into a mixer and continue). Add sugar to mixture and stir, then eggs and whisk till combined and peanut butter till mixed throughout. In a separate bowl mix together the flour, cocoa powder and salt till incorporated. Remember, there's no baking soda or powder in this, no mistake! Add to the chocolate mixture and combine thoroughly leaving no flour pockets in mixture, scraping sides and bottom with a spatula.

Prepare a 9 x 13 baking pan with a piece of parchment paper, snip the corners (or tear them) so they fit one into the other and sit properly in pan. Pour the brownie batter which should be quite thick into the pan pushing the batter into the corners evenly and smoothing the top and place in preheated oven for 25 to 30 minutes or until a wooden toothpick inserted into the center comes out clean. Don't overbake since we want them moist! Let cool in pan on wire rack. To serve, either cut right in the pan or gently remove the cake with the ends of the parchment paper and cut as desired. Wonderful with a cup of coffee, tea or hot chocolate.