



chewy PEANUT BUTTER BROWNIES

the STUFF

- 1/3 Cup cocoa
- 1/2 Cup hot coffee
- 1/4 Cup unsweetened chocolate (chop into 1" pieces, or use morsels)
- 1/2 Cup oil
- 4 Tablespoons butter, melted
- 2 large eggs + 1 yolk (using just the yolk will contribute to our chew factor)
- 2 Teaspoons vanilla extract
- 2 – 1/2 Cups sugar
- 1 – 3/4 Cups all-purpose flour
- 3/4 Teaspoon salt
- 3/4 Cup bittersweet chocolate chips/chunks/bits
- 1/2 Cup chopped pecans
- 5 heaping Tablespoons peanut butter + 1 Tablespoon dark brown sugar

what TO DO

in a small bowl . . .
sift together flour & salt

in a large bowl . . .
add cocoa and pour hot coffee over (I used a coffee flavor called Mocha-Nut Fudge!)
whisk well until fully incorporated
immediately add unsweetened chocolate, again whisking until fully incorporated
add oil and butter, whisking just until incorporated
add eggs, one at a time, whisking just until incorporated
(*trick: to separate the yolk from the white: carefully crack the egg, keeping the yolk in one half of the shell. Using the two shell halves, transfer the yolk back and forth between the halves over a separate bowl; the whites should fall into the bowl.)
add vanilla, stir
add sugar, stir
add flour mixture in two parts, fully incorporate, but be careful not to over stir!
with a rubber spatula fold in chocolate chips/chunks/bits and pecans

in a small bowl . . .
stir together peanut butter and dark brown sugar

in a pan (approximately 13 X 9") . . .
prepare pan by: buttering/flouring or line with parchment paper
(*parchment paper allows for clean & easy removal from pan.)
pour batter into prepared pan, lightly smooth over with rubber spatula
spoon and spread 5 heaping tablespoons of peanut butter evenly spaced lengthwise (evenly spaced left – right)
using a fork spread the peanut butter widthwise (top – bottom)
run the fork lengthwise (left – right) to create a mixed pattern of the peanut butter & batter

in the oven . . .
adjust the rack to the lowest position
preheat to 350 F
bake for 30- 35 minutes
eat warm