



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