



Peanut butter and chocolate brownies

15'

Hands on

35'

Cook Time

Family

Portion(s)

1

Difficulty



Method

We'd like to thank our friend Xanthi Parga for her wonderful recipe!

- Preheat oven to 180* C (350* F) Fan.
- Place the dark chocolate couverture in a bowl, Cover with plastic wrap and microwave for 2 minutes at 800 watts.
- When it has melted, add the sugar and stir.
- Add the eggs and vanilla and stir to combine.
- Add the flour and mix until it is completely incorporated.
- Line both bottom and sides of a 20x28 cm baking pan with parchment paper.
- Grease with butter and dust with cocoa powder.
- Add mixture and bake for 30-35 minutes.
- Remove from oven and set aside to cool.
- Place the milk chocolate in a bowl. Cover with plastic wrap and microwave for 1 minute at 800 watts.
- When it has melted, add the peanut butter.
- Pour mixture over brownies in the baking pan. Sprinkle with peanuts.
- Refrigerate to chill, cut into pieces and serve!

Ingredients

For the brownies

- 110 g chocolate couverture, cut into 5 mm pieces
- 180 g butter, at room temperature, cut into cubes
- 350 g granulated sugar
- 3 eggs, lightly beaten
- 1 vanilla powder
- 130 g all-purpose flour

For the coating

- 300 g [peanut butter](#)
- 300 g milk chocolate couverture, cut into 5 mm pieces
- 150 g peanuts

Διατροφικός πίνακας

Nutrition information per 100 gr.

502 Calories (kcal)	31.5 Total Fat (g)	13.7 Saturated Fat (g)	42.0 Total Carbs (g)
25%	45%	68%	16%
34.0 Sugars (g)	11.1 Protein (g)	3.4 Fibre (g)	0.35 Sodium (g)
38%	22%	13%	6%