QUEEN
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PREP: 20 min
COOK: 30 min
SERVES: 12

Double Choc Peanut Butter Brownies

Lashings of creamy peanut butter is swirled through these fudge brownies to make a so-good-yet-so-bad treat. Serve warmed with ice cream, we dare you.

Ingredients

1 1/2 cups (225g) self raising flour
1 1/2 (330g) cups sugar
3/4 cup (95g) cocoa
110g butter, melted
4 large eggs, beaten
2 tsp Queen Vanilla Bean Paste
1/2 cup (140g) smooth peanut butter
1/2 cup (90g) milk chocolate bits or finely chopped cooking chocolate

Method

STEP 1

Preheat oven to 180°C (fan forced). Grease a large square baking pan and line with baking paper.

STEP 2

Sift cocoa and flour into a large bowl, add sugar and stir until combined.

STEP 3

In a separate bowl, beat eggs and Vanilla Bean Paste. Add egg mixture and cooled melted butter to flour mixture. Combine with a wooden spoon the press into prepared baking pan.

STEP 4

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Method

Melt peanut butter in a microwave safe bowl for 10-15 seconds. Stir until smooth. Spread over top of brownie mixture and swirl to combine. Top with choc chips and bake for 30 minutes. Brownies are done when the centre of cake no longer wobbles (brownies are traditionally dense and fudge like – a skewer will not come out clean).
Allow to cool completely, then cut into squares to serve. For a real indulgence serve warmed with a scoop of ice cream.

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