



PEANUT BUTTER BROWNIES

Prep

10 min

Total

40 min

Servings

15

It's all about the peanut butter in these rich and chewy brownies that are easy to bake and go great with a big glass of milk or scoop of chocolate ice cream! Thanks to Maegan Brown from [The BakerMama](http://www.thebakermama.com) (<http://www.thebakermama.com>) for this yummy recipe!

INGREDIENTS

3/4 cup (1-1/2 sticks)
unsalted butter

1 cup peanut butter,
creamy or crunchy

1 cup granulated sugar

1/2 cup light brown sugar

3 large eggs

1 teaspoon peanut butter
or vanilla extract

1 cup Gold Medal™ all-
purpose flour

1 teaspoon baking powder

1/2 teaspoon kosher salt

DIRECTIONS

- 1 Preheat oven to 350°F. Lightly grease a 9x13-inch baking dish or pan with non-stick cooking spray and set aside.
- 2 In a large microwavable mixing bowl, melt the butter. Immediately whisk in the peanut butter until mixture is smooth. Stir in both sugars and then the eggs, one at a time, until well combined. Add the extract.
- 3 In a small bowl, whisk together the flour, baking powder and salt. Add flour mixture to the peanut butter mixture and gently stir until well incorporated.
- 4 Spread batter into prepared baking pan and bake for 30 minutes or until a toothpick inserted in the center comes out clean.