

Crinkle Top Chocolate Peanut Butter Skillet Blondies

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Ingredients

- 2 sticks (1 cup) salted butter
- 3/4 cup creamy peanut butter
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 2 teaspoons vanilla extract
- 3 large eggs, at room temperature
- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1 cup semi sweet chocolate chips
- 2-3 ounces dark chocolate chunks (or just handful more of chocolate chips)
- flaky sea salt (optional)

Process

Preheat the oven to 350 degrees F.

Add the butter to a 10-12 inch oven safe skillet set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 minutes. Stir often. Remove from the heat and stir in 1/2 cup peanut butter, the sugar, brown sugar, and vanilla. Let this cool until no longer hot, about 10-15 minutes.

In a small bowl whisk the eggs for 2 minutes until bubbly on top. Stir the eggs into the peanut butter mix. Add the flour and baking powder. Gently stir in the chocolate chips and swirl the remaining 1/4 cup peanut butter into the dough; don't worry about making it perfect. Push the chocolate chunks into the dough.

Transfer to the skillet oven and bake for 22-25 minutes, just until set around the edges, but gooey in the center. Remove from the oven, let cool 3-5 minutes. Sprinkle with sea salt (if desired). DIG in, preferably with a scoop of ice cream.

RECIPE NOTES

Leftovers can be stored, covered in the skillet or in an airtight container for up to 4 days.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: