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**Peanut Butter Cup Brownies**

*Recipe by Patty Price, Honest Cooking*

* **Yield** 35 pieces
* **Prep** 20 mins
* **Cook** 40 mins

Decadently rich brownies with sunken peanut butter treasure in each piece.

**INGREDIENTS:**

1. **11** ounces (35 pieces) miniature peanut butter cups, unwrapped
2. **1 1/2** cups unsalted butter, cut into 1-inch slices
3. **4 1/2** ounces unsweetened baking chocolate, chopped into small pieces
4. **1 1/4** cups bittersweet chocolate chips
5. **6** large eggs, at room temperature
6. **1 1/3** cups granulated sugar
7. **1 1/2** cups light brown sugar
8. **1** teaspoon sea salt
9. **2** teaspoons vanilla extract
10. **1 1/2** cups all-purpose flour
11. **3/4** teaspoon baking powder
12. **4** tablespoons chopped salted peanuts
13. **4** tablespoons milk chocolate chips

**DEIRECTIONS:**

1. Preheat the oven to 350F. Grease a 9×13 metal pan and line with foil. Grease the foil.
2. Melt the butter using a medium sauce pan over a low heat, remove from heat. Immediately add the chopped unsweetened baking chocolate and the bittersweet chocolate chips to the melted butter—wait a few minutes and whisk to blend, set aside on stove top.
3. Lightly whisk together eggs, sugars and salt. Stir in the melted butter and chocolate mixture, then the vanilla extract. Gradually stir in the flour and baking powder.
4. Pour batter into prepared pan, evenly spreading. Push the peanut butter cups into the batter, evenly spacing-one for each brownie. Sprinkle the top with the chopped peanuts and milk chocolate chips.
5. Bake for 35-38 minutes then transfer to metal rack and cool. Place brownies in the fridge for several hours before removing from pan and slicing into squares.