



## Chocolate Peanut Buttery Brownies

1. Preheat oven to 350. Lightly brush Large Bar Pan with oil using the Chef's Silicone Basting Brush.
2. Measure peanut butter with the Measure-All Cup. In Stainless Steel (4 qt) Mixing Bowl cream together peanut butter and butter. Add 2 cups brown sugar, vanilla and eggs and beat until light and fluffy. Combine the flour, cocoa powder, baking powder, and salt in Stainless Steel (2 qt) Mixing Bowl and add to the butter mixture. Mix until well blended. Stir in 1 cup chocolate chips. Pour batter into Large Bar Pan With Food Chopper chop 1/2 cup peanuts and combine with 1/2 cup brown sugar. Sprinkle over batter. Bake 25-30 minutes.
3. Meanwhile, cut 16 Reese's Cup Miniatures into quarters with Forged Cutlery 5" Utility Knife. Put 1/2 cup chocolate chips into Prep Bowl and microwave for one minute. Spoon melted chocolate into decorator bottle or Ziploc bag (Cut hold in Ziploc bag to decorate).
4. Remove pan from oven. Immediately press remaining 24 Reese's Cup Miniatures' quarters into brownie in 4 rows of 6 candies each. Sprinkle remaining quartered candy and 1/2 cup chopped nuts evenly over brownies. Drizzle melted chocolate over the top.
5. Cut into squares and serve warm with ice cream if desired.

### Ingredients

1 1/2 cups peanut butter  
1 stick butter  
2 1/2 cups brown sugar, divided  
4 eggs  
2 tsp vanilla extra  
2/3 cups cocoa powder  
2/3 cups flour  
1 1/2 tsp baking powder  
1/2 tsp salt  
1 cup peanuts, chopped, divided  
1 1/2 cups chocolate chips, divided  
16 Reese's Cup Miniatures, quartered



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