

Theresa's Peanut Butter Brownie Recipe www.easy-cake-recipes.com

Ingredients:

- * ½ cup butter, melted
- * 1 cup sugar
- * 1 teaspoon vanilla extract
- * 2 eggs
- * ½ cup all-purpose flour
- * ¼ cup cocoa powder
- * ¼ teaspoon baking powder
- * Pinch of salt
- * 4 tbsp (¼ cup) peanut butter (chunky, smooth, whatever you have on hand)
- * 4 tbsp (¼ cup) Nutella

Instructions:

Preheat oven to 350°F. Line 8×8 inch or 7×11 inch pan with baking parchment paper.

Measure the flour, cocoa powder, baking powder and salt into a small bowl and whisk to combine.

Stir the sugar into the melted butter. Beat in the eggs one at a time, then stir in the vanilla. Add the dry ingredients and mix until combined.

Put the Nutella and peanut butter in a small bowl and microwave until runny (about 30 seconds). Fold into brownie mix. (I chose to just barely mix in the Nutella and peanut butter, which left delicious streaks of peanut butter in the finished brownies that were both a surprise and delight – my favorite part of these brownies. However, feel free to completely mix in the Nutella and peanut butter for a more uniform taste.)

Pour batter into pan and bake for 20-25 minutes, until top forms a crust.

Recipe Source: Theresa Sullivan <http://cravingchronicles.com>