



# BROWNIES WITH PEANUT BUTTER COOKIE CRUST

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This recipe is the perfect combination for anyone with a sweet tooth. It is always a crowd pleaser! Everyone loves peanut butter and chocolate ☺ Enjoy!!

## INGREDIENTS:

### Peanut Butter Cookie Crust

- 1 cup creamy peanut butter
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar packed
- 1 large egg

### Brownies

- 2 ounces unsweetened baking chocolate, coarsely chopped
- 2 ounces semi-sweet baking chocolate, coarsely chopped
- 3/4 cup unsalted butter (1 1/2 sticks)
- 1 3/4 cups granulated sugar
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt, or to taste

## DIRECTIONS:

### Peanut Butter Cookie Crust

1. Preheat oven to 350F.
2. Spray a 9×13-inch pan with cooking spray or line with foil and spray with cooking spray for easy cleanup.
3. Stir together the peanut butter, sugars, and egg in a large bowl.
4. Press the dough into the bottom of the prepared pan.

### Brownies

1. Melt the two types of chocolate together with the butter in a large, microwave-safe bowl on high in 30-second increments, stirring between each, until the mixture is smooth.
2. Whisk in the sugar, eggs, and vanilla.
3. Carefully stir in the flour and salt. Evenly pour batter over peanut butter layer, lightly spreading it with a spatula.
4. Bake for about 30 minutes.