

Triple Layer Chocolate Peanut Butter Brownies

Ingredients:

Brownies:

1 cup butter,
1/4 cup unsweetened baking cocoa
2 cups sugar
1 1/2 cups flour
3/4 tsp kosher salt
4 eggs
1 tsp vanilla extract

cooking spray

Filling:

2 cups crunchy peanut butter
2 TBSP butter
1/2 cup powdered sugar

Ganache Topping:

1 3/4 cup dark or semi sweet chocolate chips
1 TBSP butter
1 cup heavy cream

Directions:

Start with the brownie layer. Preheat the oven to 350 F degrees. Spray 9x13 pan with cooking spray.

In a small saucepan, combine butter and cocoa. Set on low heat, stirring often with a whisk, until butter is completely melted. (This also works in a microwave. Heat until butter is melted and whisk in cocoa.) Set aside for 5 mins or so to cool while you keep working on the other ingredients.

 Helping of Happiness

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Directions (continued):

Brownie layer (continued):

For this step, I use my stand mixer with my paddle attachment. Use what you have available. Combine sugar, flour, and salt. Add the cocoa/butter mixture and beat on medium speed until well blended, around 2 mins or so. Slowly add the eggs and vanilla. Mix until well combined.

Spread mixture evenly in the prepared pan. Bake 20-23 mins - you want your tester stick (or toothpick- whatever you use) to come out with a few moist crumbs on it, not until it's completely dry.

Let brownies cool about 20 mins.

Now start working on the peanut butter filling. Soften the peanut butter and butter by placing in a microwave safe bowl and heat for about 20-30 seconds. Cream together with powdered sugar.

Carefully spread peanut butter filling over the brownie layer. Put in the refrigerator or freezer for at least 20-30 minutes.

Finally, it is time to work on our third and final layer- the chocolate ganache topping. Put cream in a pan on the stove (a double boiler would be best, but I just used a sauce pan), and warm it up on low. Add in the chocolate and butter and whisk together quickly until smooth. Take off of the heat and let rest in the pan until the brownies have cooled.

Once the brownies have cooled, pour ganache topping over the top of the peanut butter layer and spread over the brownies. Refrigerate another 15 minutes.

We love to store these in the refrigerator and eat them cold (they are divine!!!), but they are also fine at room temperature.