

Peanut Butter Swirl Brownies

Ingredients

5 T Unsalted Butter (melted and cooled)
1/2 c Sugar
1 Egg
1/2 t Vanilla Extract (plus 1/8 teaspoon)
3 T Cocoa Powder
1/4 c Flour
1/8 t Baking Powder
1/8 t Salt (plus pinch)
2 T Powdered Sugar
3 T Peanut Butter

Instructions

- 1.Preheat your oven to 350°F. Grease a 9x5-inch loaf pan with cooking spray and set aside.
- 2.In a medium bowl, combine sugar, 4 tablespoons butter, egg, and 1/2 teaspoon vanilla. Whisk until well-combined. To the same bowl, add flour, cocoa powder, baking powder, and 1/8 teaspoon salt. Stir until just combined.
- 3.Transfer mixture to your prepared pan and use a knife to spread the batter so that it covers the bottom of the pan.
- 4.In a small bowl, whisk together peanut butter, 1 tablespoon butter, powdered sugar, 1/8 teaspoon vanilla, and dash of salt until well-mixed. Drop the peanut butter mixture by the spoonful over the brownie batter.
- 5.Use a knife to swirl in the peanut butter by

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drawing 3 horizontal lines down the long side and then making an "S" shape across them. Bake for 22 to 25 minutes, until a toothpick inserted into a non-peanut butter section near the middle comes out with just a few crumbs.

6. Place brownie pan on a cooling rack and cool for at least 15 minutes before removing the brownies. Slice and enjoy!