



Peanut Butter Fudge Brownies

INGREDIENTS:

Brownie:

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 1 cup milk

Peanut butter filling:

- 5 cups powdered sugar
- 1/2 cup softened butter
- 1 cup of creamy peanut butter

Fudge topping:

- One bag (12 oz) of chocolate chips
- 12 Tablespoons of butter (do not substitute margarine here!)

DIRECTIONS:

Brownie:

- Preheat oven to 350.
- Cream butter and sugar together.
- Beat in eggs, cocoa, vanilla and salt.
- Add flour and milk (alternating them and mixing well in between)
- Pour batter into a jellyroll (12 1/2 x 17 1/2 x 1") pan that has been sprayed with non-stick spray.
- Bake at 350 degrees for 15-20minutes.
- Cool.

Peanut butter filling:

- Combine softened butter with peanut butter, mixing on low until completely smooth.
- Add powdered sugar, mixing until combined.
- Add a little water to make filling a thick, but spreadable consistency.
- Spread over cooled brownies.

Fudge topping:

- Melt chocolate chips and butter together in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Pour over peanut butter filling and use a spoon to push topping over entire top of brownies.
- Decorate with sprinkles or by drizzling a little white chocolate on top.
- Refrigerate for several hours.
- Cut brownies when the top layer is firm, but not hard. Your knife should go through it easily without cracking it. If your top has chilled too long, simply let it sit at room temp. for a little while until it softens up.
- Store these in a large air-tight container, in layers separated with parchment paper or wax paper to avoid sticking.
- These can be frozen really well (I like to eat them frozen, in fact!)