

Creamy Peanut Butter Chocolate Brownies

Indulge in these rich, fudgy brownies swirled with creamy peanut butter and topped with a luscious chocolate glaze. Perfect for satisfying your sweet tooth!


30 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1/4 cup unsalted butter
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup peanut butter
- 1/2 teaspoon vanilla extract
- 1 egg
- 1/4 cup all-purpose flour
- 2 tablespoons cocoa powder
- 1/4 teaspoon baking powder
- Pinch of salt
- 2 tablespoons chocolate chips

Steps

- 1 Preheat your oven to 350°F (175°C) and grease a small baking dish.
- 2 In a microwave-safe bowl, melt the butter. Stir in the granulated sugar and brown sugar until well combined.
- 3 Add the peanut butter and vanilla extract, mixing until smooth. Then, incorporate the egg until fully blended.
- 4 In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture until just combined.
- 5 Gently fold in the chocolate chips, reserving a few for the top.
- 6 Pour the batter into the prepared dish, smoothing it out evenly. Drop spoonfuls of remaining peanut butter on top and swirl with a knife for a marbled effect.
- 7 Sprinkle the reserved chocolate chips on top.
- 8 Bake for 20-25 minutes, or until a toothpick inserted comes out with a few moist crumbs. Let it cool before slicing.