

# Peanut Butter Brownies



These wonderful homemade Peanut Butter Brownies are a decadent treat for peanut butter lovers! They have creamy peanut butter in the mix and delicious peanut butter chips baked inside. You guys know I love to alter a good box mix recipe, but when comes to brownies nothing beats homemade. This recipe serves 18-24 brownies.

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## **Ingredients:**

1 cup all purpose flour

1 teaspoon baking powder

pinch of salt

1/2 cup natural unsweetened cocoa powder

1 1/2 cups packed brown sugar

1 1/4 cups creamy natural peanut butter

1/2 cup or 1 stick of salted butter softened

4 eggs lightly beaten

1 teaspoon vanilla extract

1-2 cups peanut butter chips

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***Peanut butter lovers, rejoice!***



## Directions:

- Preheat oven to 350 degrees
- Grease 9×13 in baking pan and place into the refrigerator.
- Mix flour, baking powder, cocoa powder and salt together.
- Combine brown butter, sugar, peanut butter, and vanilla extract in a mixing bowl and beat until blended.
- Add eggs and beat until combined.
- Stir in the flour mixture and peanut butter chips.
- Bake for 20-25 minutes until brownies begin to pull apart from the sides of the pan.
- Cool in pan or on wire rack before cutting into squares.

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- 1 cup all purpose flour
- 1 teaspoon baking powder
- pinch of salt
- 1/2 cup natural unsweetened cocoa powder
- 1 1/2 cups packed brown sugar
- 1 1/4 cups creamy natural peanut butter
- 1/2 cup or 1 stick of salted butter softened
- 4 eggs lightly beaten
- 1 teaspoon vanilla extract
- 2 cups peanut butter chips

*The Aqua Cottage*

## Side note:

This peanut butter brownie recipe can be made many different ways by adding chocolate chips, chopped peanuts, [Reese's Pieces](#) or chopped peanut butter cups to the batter. This recipe serves 18-24 brownies.

If you love this recipe please share it! Enjoy!