

# Peanut Butter Celebration Brownies



## Ingredients:

- 3/4 cup cocoa powder
- 1 cup (2 sticks) butter
- 2 cups sugar
- 1 1/2 cups flour
- 2 teaspoons vanilla
- 4 eggs
- 1/2 teaspoon salt
- 10 oz (1 bag) peanut butter chips

In a medium saucepan on very low heat, slowly melt the butter and add the cocoa powder. Stir for about 5 minutes until melted and combined then remove from heat.

In a large mixing bowl, combine the sugar, flour, vanilla, eggs, and salt. Pour the chocolate/butter mixture into the bowl and fold together until fully combined. Add the peanut butter chips and mix until they are well-dispersed.

Spray a 9 x 13 glass pan with cooking spray. Bake for 35-40 minutes at 325 degrees on one of the lower racks in your oven. When a toothpick comes clean, remove the brownies from the oven and cool for as long as you can stand to wait before cutting them up to serve.

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