



Name: Gabriella Flamini

Dessert Title: Peanut Butter Cup Brownies

Dessert Ingredients:

For the brownies:

- 1 box brownie mix, with ingredients according to package (13x9 size)

For the peanut butter filling:

- 3/4 cup unsalted butter, melted
- 1 1/2 cup creamy peanut butter
- 1 tsp vanilla extract
- 3 cup powdered sugar

For the ganache:

- 1 package (10 oz) dark chocolate chips (bittersweet morsels, 60%)
- 6 Tbsp heavy cream

Dessert Instructions:

- 1) Prepare brownies according to package directions for a 13x9. Make sure to line your baking dish with parchment paper.
- 2) While brownies are baking, make peanut butter filling. In a mixing bowl, combined melted butter, peanut butter, vanilla, and powdered sugar. Beat until combined.

3) Remove brownies from oven when done baking. Gently drop peanut butter filling onto top of warm brownies, using fingertips to make sure brownies are completely covered.

4) For the ganache, in a small microwave safe bowl, combine chocolate chips and heavy cream. Heat for one minute. Stir until smooth. 5) Pour over peanut butter layer and spread until evenly distributed.

6) Refrigerate brownies for 2 hours (or more). Cut into bars while chilled.