

# Recipe Peanut Butter Brownies



## Ingredients:

- **Brownie Layer:**
- 1 Box of Brownie mix, I prefer Ghirardelli double chocolate
- 1 Egg
- 1/3 cup oil
- 1/3 cup water
- **Peanut Butter Layer:**
- 3 tablespoons unsalted butter, melted
- ½ cup peanut butter, creamy
- ½ cup powdered sugar
- ¼ teaspoon salt
- ½ teaspoon vanilla extract

## Directions:

1. Preheat oven to 350 degrees. Line an 8 inch baking pan with parchment paper and lightly spray with cooking spray. Set aside.
2. In a small bowl, mix well the butter, peanut butter, powdered sugar, salt and vanilla until smooth.
3. In a large bowl, whisk together the egg, water and oil. Add in the brownie mix and stir until combined.
4. Pour batter into prepared pan.
5. Drop peanut butter mixture on top of brownie batter by the spoonful.
6. Use a knife to swirl the peanut butter through the batter.
7. Bake for 25-30 minutes (30-35 for glass pan) or until a toothpick comes out with small crumbs on them.