



Peanut Butter Brownies

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These Peanut Butter Brownies are made with swirls of fudgy chocolate brownie and soft, chewy, peanut butter blondies. Make sure to load them up with plenty of chocolate peanut butter candy pieces!

Course brownies, Dessert

Cuisine American

Prep Time 40 minutes

Cook Time 40 minutes

Total Time 1 hour 20 minutes

Servings 24 squares

Calories 297kcal

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Ingredients

BROWNIE BATTER

- ¾ cup (170 g) unsalted butter cut into Tablespoon-sized pieces
- ½ cup (90 g) semisweet chocolate chips
- ½ cup (50 g) natural cocoa powder
- ½ cup (100 g) granulated sugar
- 1 cup (200 g) light brown sugar firmly packed
- 2 large eggs + 1 egg yolk room temperature preferred
- 1 teaspoon [vanilla extract](#)
- ½ teaspoon salt
- 1 cup (125 g) [all-purpose flour](#)
- ⅓ cup (85 g) mini chocolate chips

PEANUT BUTTER BATTER

- ½ cup (113 g) [unsalted butter](#) softened
- ½ cup (140 g) creamy peanut butter
- ½ cup (100 g) granulated sugar
- ½ cup (100 g) light brown sugar firmly packed
- 1 large egg
- 1 teaspoon [vanilla extract](#)
- 1 ⅓ cups (167 g) [all-purpose flour](#)
- ½ teaspoon cornstarch
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 Tablespoon milk
- ⅔ cup Reeses pieces optional

Instructions

1. Preheat oven to 350F (175C) and prepare a 9x13 glass baking dish¹ by spraying with baking spray. Prepare Brownie batter first:

BROWNIE BATTER

1. In a large, microwave-safe bowl, combine butter and ½ cup semisweet chocolate chips. Heat in 20-second increments (stirring well in between) until chocolate and butter are melted and mixture is smooth.
¾ cup unsalted butter cut into Tablespoon-sized pieces,
½ cup semisweet chocolate chips
2. Add cocoa powder and sugars and stir well.
½ cup natural cocoa powder, ½ cup granulated sugar, 1 cup light brown sugar
3. Stir in eggs, egg yolk, vanilla extract, and salt.
2 large eggs + 1 egg yolk, 1 teaspoon vanilla extract, ½ teaspoon salt
4. Add flour and stir well. Stir in mini chocolate chips, if using. Set aside while you prepare peanut butter blondie batter.
1 cup all-purpose flour, ⅓ cup mini chocolate chips

Peanut Butter Blondies

1. Using an electric mixer or stand mixer, cream together butter, peanut butter, and sugars until creamy and well-combined.
½ cup unsalted butter, ½ cup creamy peanut butter, ½ cup granulated sugar,
½ cup light brown sugar
2. Add egg and vanilla extract and stir well.
1 large egg, 1 teaspoon vanilla extract
3. In a separate, medium-sized bowl, whisk together flour, cornstarch, baking powder, and salt.
1 ⅓ cups all-purpose flour, ½ teaspoon cornstarch, ¼ teaspoon baking powder,
½ teaspoon salt
4. Gradually add flour mixture to peanut butter mixture and stir until well. Add milk and stir until ingredients are completely combined.
1 Tablespoon milk
5. Use a spoon or spatula to stir in Reese's pieces candy pieces, if using.
⅔ cup Reeses pieces
6. Alternate dropping heaping spoonfuls of brownie batter and peanut butter blondie batter into your prepared pan. Use a knife to swirl and make sure the batter is evenly distributed. Top with additional candy pieces, if desired.
7. Transfer to 350F (175C) and bake for 35-40 minutes or until a toothpick inserted in the center comes out clean or with a few moist crumbs (no wet batter).
8. Allow brownies to cool in pan before slicing and serving.

Notes

¹You may use a metal pan instead, just keep in mind that the peanut butter brownies may cook faster so start checking them sooner than the 35 minutes recommended in the recipe.

Nutrition

Serving: 1g | Calories: 297kcal | Carbohydrates: 37g | Protein: 4g | Fat: 16g | Saturated Fat: 8g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 4g | Cholesterol: 56mg | Sodium: 139mg | Potassium: 84mg | Fiber: 1g | Sugar: 26g | Vitamin A: 46IU | Calcium: 5mg | Iron: 6mg

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