

Marbled Peanut Butter Chocolate Brownies Recipe

Prep time: 25 minutes

Cook time: 20 minutes

Yield: 24 brownies

Ingredients:

Chocolate Brownies:

- 1/2 cup (1/4 pound) butter
- 2 ounces unsweetened chocolate, chopped
- 1 cup Domino Golden Sugar
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1/2 cup all-purpose flour

Peanut Butter Marble:

- 1/4 cup natural (no added sugar) peanut butter
- 4 tablespoons butter, softened
- 1/2 cup Domino Golden Sugar
- 1 egg
- 1/4 teaspoon vanilla extract
- 1/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- powdered sugar, for topping (optional)

Instructions:

1. Heat oven to 350 F.
2. To make chocolate brownies: In medium saucepot over low heat, melt butter and chocolate. Remove pot from heat; stir in sugar and vanilla until blended.
3. In small mixing bowl, whisk eggs until frothy then stir into chocolate mixture.
4. Sift flour into batter and stir just until smooth. Pour batter into prepared pan, smoothing to edges.
5. To make peanut butter marble: In mixing bowl, cream peanut butter, butter and sugar. Add egg and vanilla; beat just until blended. In separate bowl, sift or whisk flour and baking powder then stir into batter just until combined.
6. Carefully spread peanut butter marble over chocolate batter. Use knife to swirl batters together, first horizontally then diagonally.
7. Bake 20 minutes, or until toothpick inserted in center comes out almost clean. Cool completely on wire rack before cutting. Top with powdered sugar, if desired, before serving.