



Lunchbox Brownies



INGREDIENTS:

8 TBSP. (1 STICK) UNSALTED BUTTER (110G), MELTED • 1 CUP GRANULATED SUGAR (200G) • ½ CUP UNSWEETENED COCOA POWDER (50G)
• 2 LARGE EGGS • 1 TSP. VANILLA EXTRACT (4G) • ½ CUP ALL-PURPOSE FLOUR (75G) • ½ TSP. KOSHER SALT (2G) • ¼ TSP. BAKING POWDER (1G)
• 2 TBSP. UNSALTED BUTTER, MELTED (30G) • ¼ CUP POWDERED SUGAR (30G) • ½ CUP SMOOTH PEANUT BUTTER (90G) • ¼ TSP. KOSHER SALT (1G)

ASSEMBLY:

- Heat the oven to 325°F + grease an 8-inch square baking dish. Line the pan with parchment paper so there is a 2-inch overhang on opposite sides. These will serve as handles to lift the brownies from the pan.
- Whisk together the melted butter, sugar, + cocoa powder in a large mixing bowl. Add the eggs + vanilla + vigorously whisk to combine.
- Combine the flour, salt, + baking powder in a separate bowl, then stir it into the chocolate mixture until just combined. Set aside.
- Add the butter, powdered sugar, peanut butter, + salt to a small bowl + mix until smooth.
- Use the back of a spoon or an offset spatula to spread half of the brownie batter evenly into the baking dish. (The batter will be very thick).
- Spoon half of the peanut butter swirl in tablespoon-sized dollops on top of the brownie batter.
- Top with the remaining brownie batter + spread evenly, then dollop the rest of the peanut butter filling on top.
- Insert a skewer or butter knife all the way to the bottom of the pan + drag the edge through the peanut butter dollops to make swirls.
- Bake for 30-35 minutes, until puffed + lightly browned on top. Do not overbake.
- A toothpick inserted into the center should come out a little wet with lots of crumbs.
- Cool completely, then use the parchment handles to lift them from the pan + transfer to a cutting board.
- Cut into squares + serve.