



Dark Chocolate Peanut Butter Swirl Brownies

Prep: 10 minutes

Cook: 35 minutes

Serves: 12

Ingredients

- 3/4 cup unsalted butter
- 4 ounces dark chocolate, coarsely chopped
- 1 1/2 cups granulated sugar
- 1/2 cup light brown sugar
- 3 large eggs, at room temperature
- 1 1/2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/3 cup smooth peanut butter



Directions

1. Preheat the oven to 350°F. Line a 9x9-inch baking pan with parchment paper so that it hangs off the sides.
2. In a microwave-safe bowl, combine butter and chopped chocolate. Microwave for 30-second intervals, stirring between each interval, until chocolate is melted and smooth. Whisk in both sugars until combined. Allow to cool slightly.
3. Whisk eggs and vanilla into chocolate mixture until smooth.
4. Whisk flour, cocoa powder, and salt in a small bowl. Fold into chocolate mixture until just combined.
5. Pour brownie mixture into the prepared pan. Drop teaspoonfuls of peanut butter across the top and swirl with a knife.
6. Bake for 30-35 minutes or until a toothpick inserted into the center comes out mostly clean with a few moist crumbs.
7. Transfer to a cooling rack to cool completely before slicing.