

Peanut Butter Brownies

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Ingredients:

1 cup of brown sugar.
2/3 cup of all-purpose flour.
½ cup of peanut butter.
½ cup of salted peanuts, chopped.
2 medium eggs.
4 tablespoons of butter, softened.
1 teaspoon of baking powder.
1 teaspoon of vanilla extract.
Pinch of salt.

Directions:

Preheat your oven to 350°F (175°C).

Grease an 8-inch square baking pan.

In a suitably sized mixing bowl, cream together the peanut butter and butter. Add the brown sugar, eggs and vanilla extract; then beat until light and fluffy.

In another bowl, combine the flour, baking powder and salt. Add to the other mixture and mix well.

Stir in the peanuts.

Spread the batter evenly into pan and bake for 30 minutes or until a toothpick inserted comes out clean.

Allow cool on a wire rack, then cut into 2-inch squares.