



Peanut butter Brownie

Do you like peanut butter? Do you like brownie? Then this peanut butter brownie from FunCakes is something you must bake!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Chocolate Chunks Milk 350 g

F30140
€12.85

Other materials:

- 2 eggs (100 gram)
- 40 gram butter (unsalted)
- 75 ml water
- 100 gram peanut butter

All the ingredients need to be at room temperature. Preheat the oven 175°C (convection oven 160°C).

Put 260 gram FunCakes mix for Brownies, eggs, butter and water in a bowl and mix on low speed for 3 minutes to a thick batter. Add 50 gram chocolate chunks to the mixture. Line a baking pan with buttered parchment paper and fill with batter and bake the brownies in 40 minutes.

Put 150 gram chocolate melts into a plastic or glass bowl. Place this bowl in the microwave and melt the melts at maximum power ($\pm$ 800 Watt). Every 15 to 20 seconds, remove the chocolate from the microwave and stir it well so that the temperature is spread through it evenly. Continue doing this until the chocolate is nearly melted; small pieces of chocolate may still be visible. Stop warming and stir the chocolate well until all the pieces of chocolate are melted and you have a uniform mass of chocolate. The chocolate is now ready to use.

Coat the top of the brownie with the melted chocolate. Heat the peanut butter a little bit and create “strips” of peanut butter over the melted chocolate layer. Sprinkle the almonds over the brownie and let it harden in the refrigerator.



This recipe has been made possible by FunCakes.