

# UnReal Peanut Butter Brownies

## Ingredients

### Brownies

- 1 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup semisweet chocolate chips
- 6 Tbsp. (3/4 stick) unsalted butter
- 1 cup granulated sugar
- 1/2 cup cocoa powder
- 1 tsp. vanilla extract
- 1 cup plain whole-milk [Greek yogurt](#)

### Peanut Butter Layer

- 1/2 cup creamy peanut butter
- 1 tablespoon butter, softened
- 1 tablespoon powdered sugar

### Frosting

- 1/2 cup heavy cream
- 5 1/2 oz. semi-sweet chocolate, chopped
- 1 tablespoon creamy peanut butter
- 1 teaspoon vanilla
- [UnReal peanut butter cups](#), roughly chopped, for topping

## Preparation

Preheat oven to 350 degrees. Butter and flour a 9x9x2-inch metal baking pan. Whisk flour, baking powder, and salt in a large bowl. Combine 1/2 cup chocolate chips and butter in a large stainless-steel bowl. Set bowl over a saucepan of simmering water and stir until chocolate and butter are melted and smooth. Remove bowl from heat; whisk in sugar, cocoa powder, vanilla, and yogurt. Fold wet ingredients into dry ingredients.

In another small mixing bowl, mix together the peanut butter, 1 tablespoon butter and powdered sugar until smooth.

Pour half the brownie the batter into the prepared pan. Next, dollop the peanut butter mixture onto the brownie batter then layer the remaining batter on top of the other

layers. Gently spread the batter to the sides if needed. Don't worry if all the batter does not cover the whole surface area, it will smooth out as the brownies bake.

Bake for 25-30 minutes, until the brownies are set on top. Allow the brownies to cool completely before frosting.

Meanwhile, to make the frosting, heat the cream in a saucepan until just below a boil. Remove from the heat and stir in the chocolate and peanut butter until melted and smooth. Add the vanilla until smooth and creamy. Set the frosting aside until the brownies are cool enough to frost.

Once the brownies are cool, spread the frosting over top. Sprinkle with chopped peanut butter cups. Allow the frosting to set about 30 minutes then slice into bars. Brownies can be stored at room temp or in the fridge for about four days.