

## Ganache and Peanut Butter Layered Brownies

### Brownie Base Ingredients

12 Tbls	Unsalted Butter, room temperature
10 oz	Bittersweet Chocolate, chopped
1 ¼ cup	Sugar
4 ea	Eggs
2 tsp	Vanilla Extract
1 cup	All Purpose Flour
½ tsp	Salt
1 cup	Honey Roasted Peanuts, coarsely chopped

### Peanut Butter Layer Ingredients

1 cup	Peanut Butter
4 Tbls	Unsalted Butter, room temperature
¾ cup	Powdered Sugar
¼ tsp	Salt
1 Tbls	Milk
1 tsp	Vanilla Extract

### Ganache Ingredients

7 oz	Bittersweet Chocolate
4 Tbls	Unsalted Butter, room temperature

### Instructions

1. Preheat oven to 350°F. Lightly spray the Baker's Edge with non-stick cooking spray.
2. First, make the brownie base. In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolate, stirring occasionally until melted and then remove from the heat. Stir in the sugar to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour and salt, just until combined. Fold in the chopped peanuts.
3. Pour into the prepared pan and bake for 35 minutes or until a toothpick inserted in it comes out clean. Cool completely in the pan.
4. To make the peanut butter layer, combine the peanut butter and butter in a small bowl until smooth and creamy. Stir in the powdered sugar and salt. Finally, stir in the milk and vanilla extract. Spread this on top of the brownies.
5. To prepare the ganache, melt the chocolate and butter in a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water), stirring occasionally. Once it is melted and smooth, pour it on top of the peanut butter layer and spread evenly. Refrigerate until the ganache is set.