

# Peanut Butter and Fudge Brownies with Salted Peanuts

Carolyn T's  
Main Cookbook

Servings: 30

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*Notes: Peanut-studded brownies, peanut butter frosting, chocolate ganache...what better way to savor the PB-chocolate combo?*

## Description:

1. For brownies: Position rack in center of oven and preheat to 325°F. Line 13x9x2-inch metal baking pan with foil, leaving long overhang; butter foil.
2. Place 3/4 cup butter in heavy large saucepan. Add both chocolates; stir over low heat until smooth. Remove from heat. Whisk in sugar, vanilla, and salt, then eggs, 1 at a time. Fold in flour, then nuts. Spread in prepared pan. Bake until tester inserted into center comes out with moist crumbs attached, about 30 minutes. Place pan on rack; cool.
3. For frosting and ganache: Using electric mixer, beat peanut butter and 1/4 cup butter in medium bowl to blend. Beat in powdered sugar, salt, and nutmeg, then milk and vanilla. Spread frosting over brownies.
4. Stir chocolate and 1/4 cup butter in heavy small saucepan over low heat until smooth. Drop ganache all over frosting; spread to cover. Chill until set, about 1 1/2 hours. Do ahead Can be made 1 day ahead. Cover and keep chilled.
5. Using foil as aid, transfer brownie cake to work surface; cut into squares. Bring to room temperature; serve.

## BROWNIES:

3/4 cup unsalted butter (1 1/2 sticks)  
7 ounces bittersweet chocolate, chopped  
3 ounces unsweetened chocolate, or semisweet, chopped  
1 1/2 cups sugar  
1 1/2 teaspoons vanilla extract  
1/4 teaspoon salt  
4 large eggs  
1 cup all-purpose flour  
1 cup roasted salted peanuts, coarsely chopped

## FROSTING & GANACHE:

1 cup peanut butter (do not use natural or old-fashioned) chunky  
1/2 cup unsalted butter (1 stick) divided, room temperature  
3/4 cup powdered sugar  
1/8 teaspoon salt  
1/8 teaspoon ground nutmeg  
1 tablespoon whole milk  
1 teaspoon vanilla extract  
7 ounces bittersweet chocolate, or semisweet, chopped

*Blog: Carolyn T's Blog:*

<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 307 Calories; 24g Fat (64.5% calories from fat); 6g Protein; 23g Carbohydrate; 4g Dietary Fiber; 49mg Cholesterol; 81mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 1 Other Carbohydrates.*