



PEANUT BUTTER DELIGHT BROWNIE



WHAT YOU NEED



Pillsbury™ Egg free Tea Time Vanilla Mix 1 kg



Water 250 g



Oil 150 g



Peanut Butter 150 g



Crushed Peanuts 50 g

PEANUT BUTTER GANACHE ICING

Dark Chocolate 300 g



Fresh Cream 200 g



Peanut Butter 60 g



METHOD

For Icing

1. On a double boiler, melt chocolate, add fresh cream and mix well.
2. Now, add the peanut butter and mix well.



Brownie Process

1. Add the premix, water and oil to a mixing bowl and mix at Speed 1 for a minute with paddle attachment.
2. Scrape the sides of the bowl to facilitate even mixing.
3. Now, mix at Speed 2 for 2 minutes.
4. Add peanut butter with crushed peanuts and mix for another minute on Speed 1.
5. Grease a tray or add butter paper/parchment paper.
6. Pour batter onto the tray.
7. Bake at 170° C.
8. Bake for 30-35 minutes.
9. De-mould once fully cool.
10. Spread the icing evenly over the brownie.
11. Garnish with crushed peanuts and enjoy!

