

Peanut Butter Brownie Pizza - A Decadent Dessert You'll Dream About

Peanut Butter Brownie Pizza ???



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cookie Crust:

- 1 cup all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- ... tsp salt
- ... cup unsalted butter, softened
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- 1 large egg
- 1 tsp vanilla extract

For the Brownie Layer:

- $\frac{1}{2}$ cup unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- $\frac{1}{2}$ cup cocoa powder
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ tsp vanilla extract

For the Peanut Butter Swirl:

- $\frac{1}{2}$ cup creamy peanut butter
- ... cup powdered sugar
- 2 tbsp milk

Instructions:

1. Preheat the Oven:

Preheat to 350°F (175°C).

Grease a 9-inch round pizza pan or line with parchment paper.

2. Make the Cookie Crust:

Whisk together flour, baking powder, and salt in a bowl.

In a separate large bowl, beat butter, granulated sugar, and brown sugar until light and fluffy.

Add egg and vanilla, mixing well.

Gradually add dry ingredients and mix until just combined.

Press the dough evenly into the prepared pan.

3. Make the Brownie Layer:

In a saucepan, melt the butter over low heat.

Remove from heat.

Stir in sugar, eggs, and vanilla until smooth.

Add cocoa powder, flour, and salt, mixing until fully combined.

Spread brownie batter over the cookie crust in an even layer.

DIRECTIONS

1. Preheat the Oven:: Preheat to 350°F (175°C).
2. Grease a 9-inch round pizza pan or line with parchment paper.
3. Make the Cookie Crust:: Whisk together flour, baking powder, and salt in a bowl.
4. In a separate large bowl, beat butter, granulated sugar, and brown sugar until light and fluffy.
5. Add egg and vanilla, mixing well.
6. Gradually add dry ingredients and mix until just combined.
7. Press the dough evenly into the prepared pan.
8. Make the Brownie Layer:: In a saucepan, melt the butter over low heat. Remove from heat.
9. Stir in sugar, eggs, and vanilla until smooth.
10. Add cocoa powder, flour, and salt, mixing until fully combined.
11. Spread brownie batter over the cookie crust in an even layer.
12. Bake:: Bake for 25-30 minutes, until edges are set and the center is just slightly soft.
13. Let cool completely before adding topping.
14. Make the Peanut Butter Swirl:: In a small bowl, whisk peanut butter, powdered sugar, and milk until smooth and drizzle-able.
15. Use a spoon or piping bag to drizzle over the cooled brownie pizza.
16. Tips for Success: Don't overbake-the brownie center should stay slightly gooey.
17. Let cool completely before drizzling the peanut butter swirl for best appearance.

18. Chill for 10 minutes after decorating to set the drizzle before slicing.
19. Want extra texture? Add crushed peanuts or chocolate chips on top!
20. Serving Suggestions & Pairings: Serve this dessert pizza with:
 21. A scoop of vanilla or peanut butter ice cream
 22. A mug of hot cocoa or cold milk
 23. Brownie : Batter Dip as a side dip
 24. Peanut : Butter Brownies for a peanut butter-themed dessert tray
 25. Chocolate : Chip Cookie Dough Brownie Bombs for party-style dessert platters

TIPS FOR SUCCESS

Don't overbake-the brownie center should stay slightly gooey.

Let cool completely before drizzling the peanut butter swirl for best appearance.

Chill for 10 minutes after decorating to set the drizzle before slicing.

Add crushed peanuts or chocolate chips on top!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/peanut-butter-brownie-pizza-a-decadent-dessert-youll-dream-about/>