

## Fudgy Peanut Butter Brownies That Melt in Your Mouth

¾ cup unsalted butter, melted



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

¾ cup unsalted butter, melted

1 cup granulated sugar

2 large eggs

1 tsp vanilla extract

1/3 cup unsweetened cocoa powder

¾ cup all-purpose flour

... tsp salt

¾ tsp baking powder

¾ cup chocolate chips (optional for extra gooeyness)

1/3 cup creamy peanut butter

Optional Swaps and Notes:

Sugar: Swap with coconut sugar or brown sugar for a deeper molasses flavor.

Butter: Try browned butter for an extra nutty depth.

Peanut Butter: Crunchy peanut butter adds texture, or go natural for a cleaner profile.

Add-Ins: Toss in chopped peanuts, Reese's pieces, or swirl in a bit of Nutella for variety.

Step-by-Step Instructions:

Preheat Oven: Set oven to 350°F. Grease or line an 8x8 inch pan with parchment paper.

Mix Wet Ingredients: In a bowl, combine melted butter, sugar, eggs, and vanilla. Beat until smooth.

**Add Dry Ingredients:** Stir in cocoa powder, flour, salt, and baking powder. Mix just until combined.

**Add Chocolate Chips:** If using, fold in chocolate chips.

**Pour Batter:** Spread batter evenly into the prepared pan.

**Swirl in Peanut Butter:** Drop spoonfuls of peanut butter on top and use a knife to create beautiful swirls.

**Bake:** Bake for 25-30 minutes, until the center is set and a toothpick comes out with moist crumbs.

**Cool:** Allow to cool completely in the pan before slicing for clean edges.

**Tips for Success:**

Don't overmix the batter-this keeps the brownies tender.

Swirl gently for a marbled look without fully blending.

Let them cool fully before cutting for the best texture and presentation.

**Serving Suggestions & Pairings:**

**Storage & Leftovers:**

**Room Temp:** Store in an airtight container for up to 4 days.

**Fridge:** Keeps up to 1 week-just warm them a bit before eating.

**Freezer:** Freeze slices in layers with parchment paper for up to 3 months.

**More Recipes You'll Love:**

The Best Peanut Butter Brownies I've Ever Made - the original inspo for this recipe.

## DIRECTIONS

1. **Preheat : Oven:** Set oven to 350°F. Grease or line an 8x8 inch pan with parchment paper.
2. **Mix : Wet Ingredients:** In a bowl, combine melted butter, sugar, eggs, and vanilla. Beat until smooth.
3. **Add : Dry Ingredients:** Stir in cocoa powder, flour, salt, and baking powder. Mix just until combined.
4. **Add : Chocolate Chips:** If using, fold in chocolate chips.
5. **Pour : Batter:** Spread batter evenly into the prepared pan.
6. **Swirl in : Peanut Butter:** Drop spoonfuls of peanut butter on top and use a knife to create beautiful swirls.
7. **Bake:** Bake for 25-30 minutes, until the center is set and a toothpick comes out with moist crumbs.
8. **Cool:** Allow to cool completely in the pan before slicing for clean edges.
9. **Tips for Success:** Don't overmix the batter-this keeps the brownies tender.
10. **Swirl gently** for a marbled look without fully blending.
11. **Let them cool fully** before cutting for the best texture and presentation.
12. **Serving Suggestions & Pairings:** These brownies are a hit at parties, dessert buffets, or even paired with something savory like this beer cheese dip to balance the sweet with a little salty indulgence.
13. **For a sweet spread,** serve alongside these chocolate chip cookie bites and edible cookie dough.
14. **Storage & Leftovers:** Room Temp: Store in an airtight

container for up to 4 days.

15. Fridge: Keeps up to 1 week-just warm them a bit before eating.
16. Freezer: Freeze slices in layers with parchment paper for up to 3 months.
17. More Recipes You'll Love: If you're hooked on peanut butter and chocolate, check out:
18. The : Best Peanut Butter Brownies I've Ever Made - the original inspo for this recipe.
19. These : Caramel Apple Pie Cookies - for a sweet seasonal bite.
20. These : Chocolate Chip Cookie Bites - quick, poppable cookie goodness.
21. Final Thoughts: These Peanut Butter Brownies are a must-bake for any dessert lover. Rich, gooey, and beautifully swirled, they're everything a brownie should be-with a peanut buttery twist.
22. Have you made them? Let us know in the comments or tag us on social media with your version. And for more kitchen inspiration, follow Chef Maniac and stay tuned for your next favorite recipe!

## SWAPS & NOTES

**Sugar** : Swap with coconut sugar or brown sugar for a deeper molasses flavor.

**Butter** : Try browned butter for an extra nutty depth.

**Peanut Butter** : Crunchy peanut butter adds texture, or go natural for a cleaner profile.

**Add-Ins** : Toss in chopped peanuts, Reese's pieces, or swirl in a bit of Nutella for variety.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/fudgy-peanut-butter-brownies-that-melt-in-your-mouth/>