



## JERNEJ KITCHEN

# PEANUT BROWNIES WITH WHITE CHOCOLATE

*Peanut Brownies with White Chocolate is a quick and easy recipe for true chocoholics. A simple chocolate dessert made in about 40 minutes.*

MAKES	12	BROWNIES (FOR 12 PEOPLE)
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	40	MINUTES

### PEANUT BROWNIES WITH WHITE CHOCOLATE

450 g (4 sticks) unsalted butter, softened at room temperature

120 g (4.2 oz) dark chocolate (60% cacao)

4 medium eggs

1 tsp vanilla paste

150 g (1 1/2 cup) sugar

180 g (1 1/3 cup) all-purpose flour

150 g (5.3 oz) Teta Frida Clusters - Peanuts in white chocolate with salted caramel (see alternatives in the recipe)

### TOOLS AND EQUIPEMENT

bowl

whisk

20 cm x 30 cm (8-inch x 12-inch) deep baking dish

parchment paper

kitchen knife

cutting board

### PREPARATION

Place the rack in the middle of the oven and preheat it to 190 °C / 375 °F. Grease a 20 cm x 30 cm (8-inch x 12-inch) deep baking dish with butter and line with parchment paper with a few inches (or centimeters) of overhang off the sides.

### MELT THE BUTTER AND CHOCOLATE

Add butter, chocolate, and a pinch of salt to a heat-proof bowl. Melt in intervals in your microwave oven, or place the bowl over a saucepan filled with boiling water (the bowl shouldn't touch the water) and melt the chocolate with butter. Set aside.

### COMBINE EGGS, CHOCOLATE, AND FLOUR

In a large bowl, whisk together eggs, vanilla paste, and sugar using a whisk. Beat for 3 minutes by hand or use an electric mixer to get the mixture fluffy. Slowly pour the chocolate mixture into the egg mixture, whisking continuously with a whisk to get a smooth mixture. Then, gradually add in the flour while whisking with a whisk. Stir until combined and until there are no traces of flour left. Don't overwork the mixture.

### BAKE

Roughly chop the [Teta Frida Clusters - Peanuts in white chocolate with salted caramel](#). Alternatively, if you can't get them in your country, use a mixture of toffee peanuts and white chocolate chips. Stir into the mix and pour into the prepared baking dish. Bake for 25 - 30 minutes at 190 °C / 375 °F, or until the brownies are baked, but still soft. While cooling, the brownie will continue to bake and become moist and perfect. Set aside to cool, then cut into 12 slices and serve.