

## Sweet & Salty Dark Fudge Brownies with Pretzel Bites and Peanut Butter Frosting

Prep Time: 15-20 minutes  
Cook Time: 30 minutes (inactive)

Servings: Yields 1 large baking sheet  
Difficulty: Easy

### Ingredients:

*For the brownies:*

\*Adapted from Bake at 350

1  $\frac{1}{4}$  C. flour  
1 t. salt  
2 T. dark cocoa powder  
6 oz. dark chocolate; coarsely chopped  
5 oz. bittersweet unsweetened chocolate  
 $\frac{3}{4}$  C. peanut butter chips; dusted with flour  
2 sticks unsalted butter, cut into 1-inch cubes  
1  $\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  C. firmly packed light brown sugar  
5 large eggs, room temperature  
2 t. vanilla extract

1 small bag peanut butter filled pretzel bites

*For the frosting:*

\*From Sweet Pea's Kitchen

1 C. confectioners' sugar  
1 C. creamy peanut butter  
5 T. unsalted butter, room temperature  
 $\frac{3}{4}$  t. vanilla extract  
 $\frac{1}{4}$  t. kosher salt  
 $\frac{1}{3}$  C. heavy cream



## **Cooking Instructions:**

### *For the brownies:*

Preheat the oven to 350 degrees.

Line the bottom of a large baking sheet with a greased sheet of parchment paper, cutting to size. Butter the top of the parchment paper as well.

In a medium bowl, sift the flour, salt, and cocoa powder together.

Place the chopped chocolate and butter in a small bowl set over simmering water to begin the melting process, stirring occasionally until the chocolate has melted completely. Turn off the heat, but keep the bowl over the warm water. Whisk in both sugars until fully combined and then remove the bowl from the pot.

Allow the chocolate mixture to cool slightly.

Add 3 eggs to the cooled chocolate mixture and use a whisk to combine fully. Add in the remaining 2 eggs and whisk to incorporate. Then, add the vanilla and flour-dusted peanut butter chips, and mix together, being careful not to over-mix the batter.

Slowly begin to add the flour mixture, using a spatula to gently fold in the ingredients until fully combined.

Pour the brownie mixture into the baking sheet and use a spatula to ease the mixture to all the corners and sides. Tap the baking sheet onto your counter or stovetop to release air bubbles.

Place the brownies in the oven and bake for approximately 30 minutes or until a toothpick inserted in the middle comes out mostly clean.

Take the brownies out of the oven and allow to cool slightly before placing in the fridge overnight. Giving the brownies 24 hours allows for a much richer, deeper flavor.

On brownie day, take them out of the fridge and ease them out of the baking sheet. They should come out easily with the parchment paper. Peel off the parchment paper and discard.

Using a sharp knife, cut the brownies into squares. Set aside.

### *For the frosting:*

Place the confectioners' sugar, peanut butter, vanilla extract, and salt into a stand mixer with a paddle attachment. Cream this mixture together on medium-low speed until fully combined, scraping down the bowl with a spatula as needed. Add the heavy cream and increase the speed to high, working until the mixture is smooth.

Using an offset spatula, top each brownie with a layer of peanut butter frosting and finish with a sprinkle of cracked peanut butter-filled pretzel bites.