



Peanut Butter Egg Brownies

If you have leftover peanut butter chocolate eggs from Easter, these are perfect to make. Make sure you unwrap them, though.

Makes about 24 brownies

A 9x13x2 pan, prepared with foil, sprayed, and then the bottom lined with fitted parchment paper. (If you want thicker brownies, use a 9x9x2 inch pan.) Add 10 minutes to the baking time. Preheat oven to 350°F

1 cup unsalted butter, softened
 3 oz unsweetened chocolate,
 chopped fine
 4 large eggs
 1/2 tsp sea salt
 1 tsp vanilla extract

2 cups granulated sugar
 1 cup all-purpose flour
 6 ounces semi-sweet chocolate,
 chopped fine
 8 ounces Peanut Butter Eggs,
 frozen and coarsely chopped

1. In a medium saucepan, melt butter over medium heat. Remove from heat and add unsweetened chocolate. Let stand for 2 minutes, then whisk until smooth. If all the chocolate has not melted, return the pan to very low heat and stir constantly until it does.
2. Whisk the eggs with the salt and vanilla in a large bowl until mixed. Whisk in the sugar in a steady stream, then the chocolate and butter mixture. Use a rubber spatula to fold in the flour.
3. Set batter aside until it has cooled to room temperature (test it with your fingertip). Fold in the chocolate chunks and peanut butter eggs.
4. Pour batter into prepared pan and smooth top with an offset spatula.
5. Bake brownies until a toothpick or a small knife inserted in the center comes out with just a few brownie crumbs, about 30 to 35 minutes. Cool completely on a rack.
6. Wrap and refrigerate the pan so that the brownies solidify for at least 4 hours; overnight is best. This also makes them easier to cut.

7. Transfer the whole pan of brownies to a cutting board and slide a long knife or spatula under it to loosen the paper or foil, then pull it away. Cut brownies into 2-inch squares.