THE J.M. SMUCKER Co

Peanut Butter & Chocolate Marble Brownies

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	36	N/A

Ingredients

- 1 cup butter, softened
- 1 1/3 cups sugar
- 1 cup packed brown sugar
- 4 eggs
- 1/4 cup milk
- 1 1/3 cups Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp baking powder
- 1/2 cup creamy peanut butter
- 1 cup peanut butter chips
- 1/2 cup cocoa
- 1 cup semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” x 13” (23cm x 33cm) pan.

Step 2:

Cream butter, sugars, eggs and milk together in large bowl on medium speed of electric mixer until blended. Add flour and baking powder, mixing until smooth.

Step 3:

Divide batter in half in two medium bowls. Stir peanut butter and peanut butter chips into one half. Stir cocoa and chocolate chips into other half.

Step 4:

Alternately drop, tablespoonfuls (15 mL) of each batter into prepared pan in a checkerboard pattern until the batter is used up. (About 8 spoonfuls of each).

Step 5:

Swirl through batter to create a marble effect.

Step 6:

Bake in preheated oven for 30 to 35 minutes, or until set. Cool completely then cut into squares.

Images