

# Whip up something new



## Whipped Peanut Butter Brownies

**PREP** 10 minutes

**COOK** 35-40 minutes

**SERVES** 12

100g butter, chopped

200g dark chocolate, chopped

4 eggs

250g caster sugar

100g plain flour

1 tsp baking powder

30g cocoa

175g Bega Whipped Peanut Butter

¼ cup malt chocolates, roughly chopped

½ cup pretzels

2 tbs melted chocolate, for drizzling

1. Preheat oven to 180°C degrees.

2. Line a 22cm square cake tin with baking paper.

3. Place the butter, chocolate and cocoa in a medium saucepan over low heat and stir until melted and smooth. Remove from the heat and set aside.

4. Place eggs and sugar in a medium bowl and whisk to combine. Add the egg mixture to the chocolate mixture and stir until combined. Add the flour, baking powder and stir until well combined.

5. Pour mixture into cake tin.

6. Cook for 35-40 minutes or until top is cracked and middle is just set. Set aside to cool completely.

7. When completely cooled, remove from tin and spread with Bega Whipped Peanut Butter, malt chocolates and pretzels. Drizzle with chocolate, before cutting into squares to serve.

