



Chocolate Peanut Butter Blondies

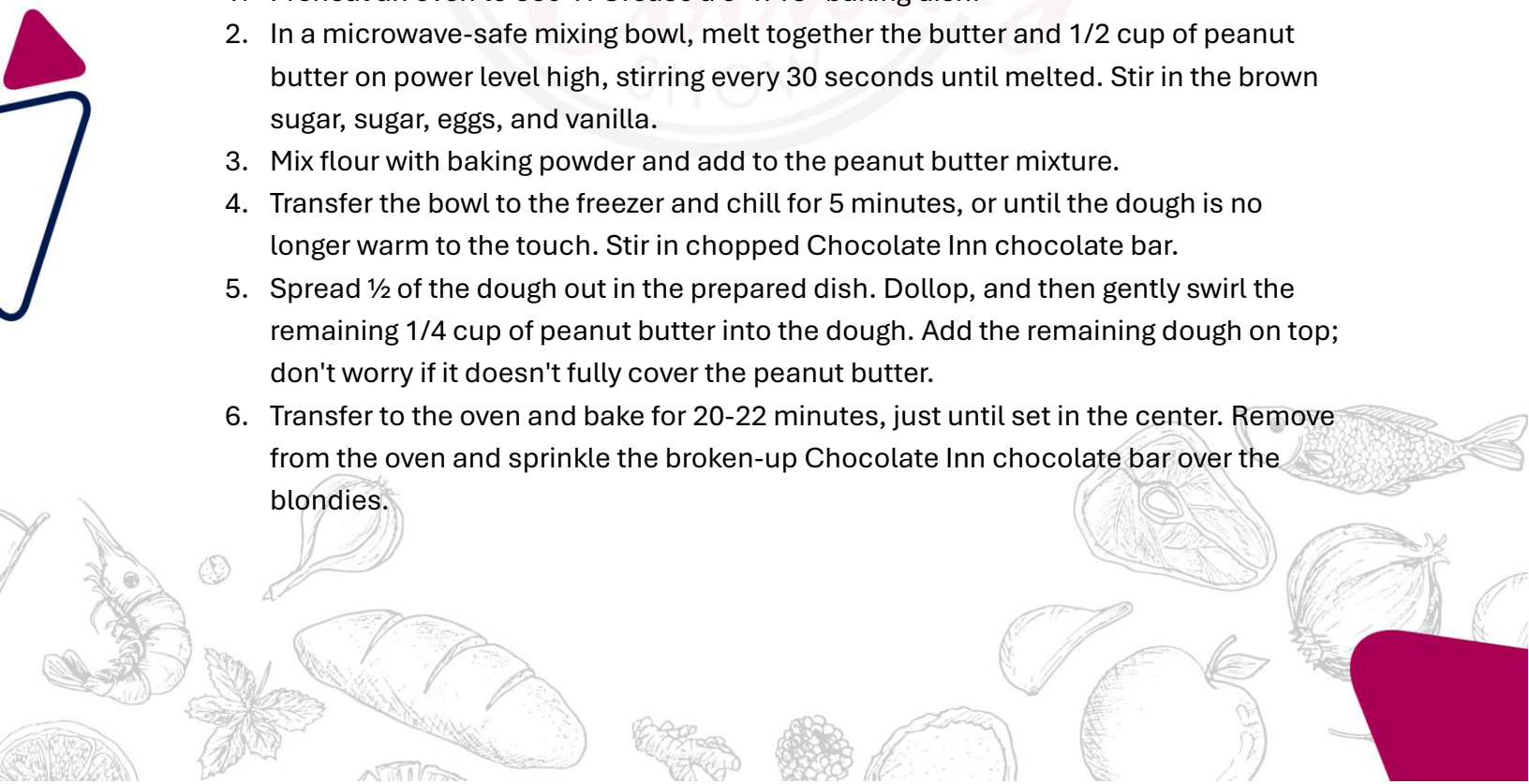
PREP: 15 min.

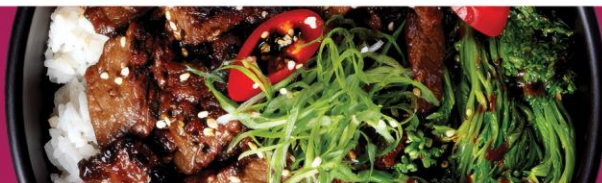
INGREDIENT LIST:

- 1 1/2 sticks (3/4 cup or 6 oz.) salted butter
- 3/4 cup creamy peanut butter
- 1 cup light brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 Tbsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 2 Chocolate Inn 1.75 oz. chocolate bars, broken up
- Additional 1 cup of chopped Chocolate Inn 1.75 oz. chocolate bars
- Sea salt, to taste

RECIPE INSTRUCTIONS:

1. Preheat an oven to 350°F. Grease a 9" x 13" baking dish.
2. In a microwave-safe mixing bowl, melt together the butter and 1/2 cup of peanut butter on power level high, stirring every 30 seconds until melted. Stir in the brown sugar, sugar, eggs, and vanilla.
3. Mix flour with baking powder and add to the peanut butter mixture.
4. Transfer the bowl to the freezer and chill for 5 minutes, or until the dough is no longer warm to the touch. Stir in chopped Chocolate Inn chocolate bar.
5. Spread 1/2 of the dough out in the prepared dish. Dollop, and then gently swirl the remaining 1/4 cup of peanut butter into the dough. Add the remaining dough on top; don't worry if it doesn't fully cover the peanut butter.
6. Transfer to the oven and bake for 20-22 minutes, just until set in the center. Remove from the oven and sprinkle the broken-up Chocolate Inn chocolate bar over the blondies.





7. Return to the oven for 1-2 minutes to gently melt the Chocolate Inn chocolate bars. Sprinkle with sea salt. Let cool and then cut into bars.

***Store for up to 5 days in an airtight container.

