



PEANUT BUTTER BROWNIES



QimiQ BENEFITS

- Baked goods remain moist for longer
- Icing does not break on cutting



25



medium

INGREDIENTS FOR 1970 G

150 g QimiQ Classic, unchilled

225 g Butter, unsalted

3 Egg(s)

600 g Peanut butter

200 g Sugar

220 g All purpose flour, sieved

175 g Bittersweet chocolate

200 g Digestive biscuits, crumbled

150 g Peanuts, chopped

50 g Coconut flakes, toasted

Powdered sugar (optional)

METHOD

1. Cream the butter in the mixer. Gradually add the eggs and continue to whisk until creamy. Add the peanut butter, sugar and mix until the sugar is dissolved.
2. Add the sifted flour and mix well.
3. Spread the batter into a buttered frame and bake at 175 °C for 30-35 minutes. Remove from the heat and allow to cool.
4. Melt the chocolate over a double boiler to 44-46°C. Add the QimiQ Classic and stir until everything has been fully incorporated.
5. Mix the graham crackers, chopped peanuts and toasted coconut together.
6. Pour the QimiQ and chocolate mixture over the brownies. Top evenly with the graham crackers and nut mixture evenly and chill for several hours.
7. Remove from the frame. With a cutter or with a knife cut into desired shapes. (Optional: dust with powdered sugar before service).