

**King Arthur Flour Baking Contest
Sunday, October 22, 2017**

YOUTH

First Place: Grace Brescia, Cary

Peanut Butter Chocolate Brownies

8oz. unsalted butter
8oz. semisweet chocolate (broken into pieces)
4 eggs
2 tsp. vanilla extract
1 cup sugar
1 cup dark brown sugar
1 cup King Arthur all-purpose flour
1 tsp. salt
1 bag mini peanut butter cups

Preheat oven to 350 degrees. Melt butter and the semisweet chocolate over a bowl of simmering water. Allow to cool slightly. In another bowl, stir together eggs, vanilla, and sugar (brown and white). Stir slightly cooled chocolate mixture into the egg mixture and let it come to room temperature. In another bowl, mix together flour and salt. Add the cooled chocolate mixture. Fold in the mini peanut butter cups. Pour batter into a 9 x 13 greased baking dish and bake for about 30-35 minutes.