

Jeanne Journal

Cooking Classes and Demonstrations

Chocolate Peanut Butter Ganache Brownie

Makes 36 Brownies

Brownie

1 cup + 2 Tbsp. (5 ounces) unsweetened chocolate, finely chopped
1-1/2 sticks of unsalted butter
1- 1/2 cups of sugar
3 large eggs
1 tsp. Pure vanilla extract
3/4 cup all-purpose flour sifted
1/4 tsp. salt

Frosting

4 Tbsp. unsalted butter, softened
2/3 cups smooth peanut butter
1 cups confectioner's sugar, sifted

Ganache

1 rounded cup (6 ounces) Chocolate chips
1/3 cup Heavy Cream

1. Brownie: Preheat oven to 350. Butter and flour an 8" X 8" baking pan. Place a bowl over a saucepan simmering with water, add butter and chocolate and melt whisking until smooth. Let cool. In another bowl add sugar, and stir chocolate mixture into sugar mixing thoroughly. Combine eggs with vanilla, adding eggs one at a time, stirring well. Combine flour and salt and add to chocolate mixture, stir just until combined. Spread batter in baking pan and bake for 25-30 minutes or until a tooth pick inserted in the center comes out with moist crumbs. Let cool, refrigerate 1 hour.

2. Frosting: In a bowl, cream butter until smooth. Add two tablespoons of peanut butter to bowl and cream together thoroughly. Add the remaining peanut butter and cream. Stir in the confectioners sugar in 2-3 parts.

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3. Ganache: Place a bowl over a saucepan simmering with water, add cream, then stir in chocolate chips, whisk intermittently until combined and shiny. Cool.

4. Assembly: Turn cold brownie out onto flat surface. First, spread frosting evenly over brownie, and then top with ganache, smooth out to edges using a spatula. Chill 1 hour before cutting.

Notes:

On chocolate -

For the brownie, Baker's unsweetened chocolate works well.

For the ganache, semi-sweet or 60% bittersweet chocolate chips are a delicious, quick and cost effective choice. But feel free to substitute premium chocolate brands for each.

This recipe yields 4 - 3" X 4" brownies to wrap for gifts; plus an extra 2" X 8" piece the equivalent of 16 one-inch cubes.