

choco-peanut brownies

Soft, moist and chockfull of the chocolate-peanut bars of your childhood, these brownies make for a truly decadent dessert.

INGREDIENTS

1 pack dark chocolate buttons,
180 g
½ cup brown sugar
¼ cup Golden Fiesta Canola Oil
2 large eggs
12 choco-peanut bars, large,
crumbled
1 tsp vanilla extract
2 Tbsp water
¾ cup all-purpose flour
¼ tsp baking soda, sifted
½ tsp salt

PROCEDURE

1 Preheat oven to 350°F. Line a 9x9-inch square baking pan with foil. Set aside.
2 In a large bowl, microwave chocolate for 30 seconds, stir, then microwave again in 15-second intervals, stirring between each heating until chocolate is completely melted. Set aside to cool slightly.

3 In a large bowl, beat brown sugar, **Golden Fiesta Canola Oil**, and eggs with a whisk until well mixed and thick.

4 Pour in melted chocolate and add choco-peanut bars to the egg mixture. Whisk until well blended. Whisk in vanilla and water until combined.

5 Add flour, baking soda, and salt, and fold into the chocolate mixture with the whisk until well blended.

6 Pour batter into the prepared baking pan. Bake 30 minutes or until set. (A toothpick inserted into the center and edges of the brownies should emerge with wet crumbs.) Remove from oven and cool completely on a wire rack. Cut into 2-inch squares.

TAKES 45 MINUTES
MAKES 16 SERVINGS



IDEA MAKER Unwrap 12 more choco-peanut bars, break them all up, and scatter on top of the brownies before baking to add even more nutty goodness!