Fudge Brownies With Peanut Butter Frosting

These are the simplest, easiest brownies. You should have everything in your pantry. So there is no reason to not bake!

2 oz unsweetened chocolate

1/3 cup unsalted butter1 cup granulated sugar

2 large eggs

3/4 cup all purpose flour 1/2 tsp baking powder

1/2 tsp salt

1/2 cup semi-sweet chocolate chips

- 1. In a saucepan melt the chocolate with the butter. Stirring until dissolved. Remove from the heat.
- 2. Beat in the sugar and eggs. Stir in flour, baking powder and salt. Stir until all of dry ingredients are well blended.
- 3. Gently stir in the chocolate chips. Place into the prepared pan. Bake until a dull crust forms, about 30 minutes.

Creamy Peanut Butter Frosting

Makes about 3-1/2 cups Enough to ice 24 cupcakes or a 2-layer 9-in cake

Use this for cakes, cupcakes, to sandwich cookies or brownies.

1 cup	unsalted butter, softened
2 cups	creamy peanut butter
4 cups	powdered sugar
1/4 cup	heavy cream

 In mixing bowl fitted with paddle attachment on medium speed cream butter and peanut butter until smooth. Add powdered sugar and whip at a higher speed. Drizzle cream into mixture until its smooth and creamy. Add additional cream if needed.

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