

Peanut Butter Crunch Brownies

Level: Easy

Prep Time: 5 minutes

Serves: 24 to 30

Cooking Time: 50 to 60 minutes



1 box store-bought premium brownie mix (see Notes below)

- Plus egg(s), vegetable oil, and water as directed on box

$\frac{1}{2}$ to $\frac{3}{4}$ (10 oz.) package miniature marshmallows

$\frac{1}{2}$ (16 oz.) jar extra crunchy peanut butter

$\frac{3}{4}$ cup semi-sweet chocolate chips

$2\frac{1}{2}$ cups Rice Krispies® cereal

Line a 9x13 baking pan with parchment paper, leaving a 2-inch overhang. Set aside.

Preheat the oven and prepare the box of brownie mix as directed on the box. Bake in the prepared pan for the time directed on the box, less 10 minutes to prevent the brownie from drying out and hardening (see Notes below). Five minutes before the brownies are done baking, remove the pan from the oven and evenly spread the marshmallows on top of the brownie. Bake for another 5 minutes. (This will melt the marshmallow layer onto the brownie layer.) Remove from oven and cool completely on a wire rack. When cooled, prepare the top peanut butter crunch layer. In a large saucepan on medium heat, continuously stir the peanut butter and chocolate chips until completely melted. Turn off the heat and gently stir in the Rice Krispies® cereal until each piece is coated with the peanut butter mixture. Evenly spread onto the marshmallow layer. Set aside for the chocolate to cool and harden. (To harden the chocolate faster, place the entire pan in the refrigerator for about 15 minutes.) To cut, remove entire brownie out of the pan by lifting the excess parchment paper. Cut into squares with a sharp knife.

Notes:

- I used Ghirardelli Triple Chocolate Premium Brownie Mix. One box makes one 8x8 or 9x9 pan, however, I wanted a thin brownie layer, not a thick one, so I baked it in a 9x13 pan. Because of this, I baked the brownie about 10 minutes less than the recommended time that was stated on the box. Slightly under baking the brownie keeps it moist and chewy.
- To make this dessert even more decadent, heat a peanut butter crunch brownie square in the microwave for about 15-25 seconds (this will make everything warm and gooey again), then top with a scoop of vanilla ice cream.