

Chocolate Peanut Butter Blondie Brownie Bars

Makes: 14 bars

Prep time: 15 minutes

Cook time: 25 minutes

Total time: 40 minutes, plus cooling time

You might think you love the combination of chocolate and peanut butter, but I think I might love it more than anyone. These bars are decadent and nutty, chocolaty and fudgy, and soooo above yummy. Bring them to school potlucks and, without fail, you will be the most popular parent in the room . . . or in my case, big sister in the room, because the only kind on my radar right now is my favorite little sister, Asher. She begs me to make these every other week. They are her favorite. She's claimed them to be better than a peanut butter cup. If you knew Asher, you'd know this is saying a lot.

6 tablespoons salted butter, melted, plus more for greasing

1 (13.9-ounce) box brownie mix

4 large eggs

10 tablespoons salted butter, at room temperature

¾ cup creamy peanut butter

1 cup packed light brown sugar

1 tablespoon pure vanilla extract

2 cups all-purpose flour

1 teaspoon baking powder

2 to 3 ounces milk-or dark-chocolate chunks

Flaky sea salt, for serving

1. Preheat the oven to 350°F. Grease a 9 x 13-inch baking dish.
2. Make the brownies. In a medium bowl, whisk together the brownie mix, melted butter, 2 eggs, and 1 tablespoon of water. Transfer the batter to the prepared baking dish.=
3. Make the blondies. In a medium microwave-safe mixing bowl, combine the 10 tablespoons of butter and ½ cup of the peanut butter and microwave on high until melted, stirring every 30 seconds. Stir in the sugar, remaining 2 eggs, and vanilla. Add the flour and baking powder and stir to combine.
4. Layer half of the peanut butter dough on top of the brownie batter in the pan. Microwave the remaining ¼ cup of peanut butter on high until melted. Gently swirl the melted peanut butter into the dough in the pan. Layer the remaining dough on top (don't worry if it doesn't completely cover the melted peanut butter).
5. Bake until the center is set, 20 to 22 minutes. Remove the baking dish from the oven and sprinkle the milk chocolate over the blondies. Return the baking dish to the oven and bake until the chocolate has melted, 1 to 2 minutes more.
6. Sprinkle the blondies with flaky salt and let cool completely in the pan before cutting, at least 1 hour. Cut into bars and serve. Store at room temperature in an airtight container for up to 5 days.