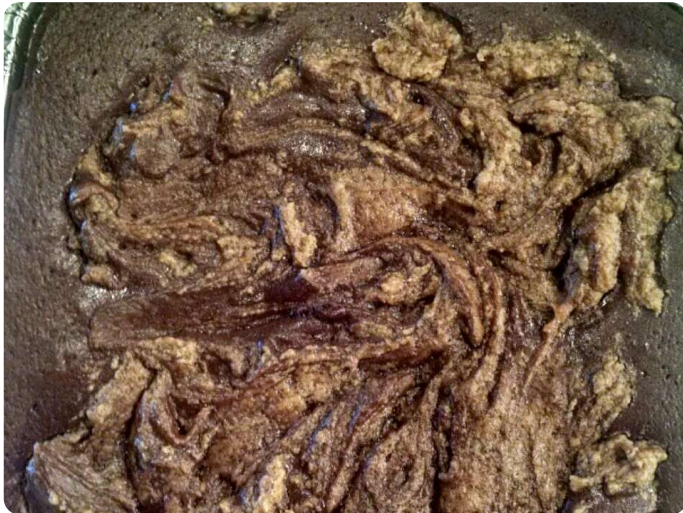




Peanut ButterBanana Blammo Brownies

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

The sublime love affair of peanut butter banana and chocolate synthesizes in this fudgy brownie recipe. Also divine with dried banana chips, chopped walnuts, extra sugar up to 1 cup more, and 12 teaspoons baking powder for a cakeier texture.

Ingredients

— ¾ cup unsweetened cocoa powder - 1 cup white sugar - 1 cup all-purpose flour - ¼ teaspoon salt - 1 (3.5 ounce) package instant banana pudding mix - 2 eggs - ½ cup melted margarine - ¼ cup milk - ¼ cup unsweetened applesauce - 2 teaspoons vanilla extract - ½ cup creamy peanut butter - 2 tablespoons melted margarine - ¼ cup milk - ½ teaspoon vanilla extract - ¼ teaspoon salt

Instructions

1. Preheat an oven to 300 degrees F (150 degrees C). Grease a 9x13-inch baking dish. Whisk the cocoa powder
2. sugar
3. flour
4. 1/4 teaspoon salt
5. and pudding mix together in a bowl. Beat the eggs in a mixing bowl
6. then whisk in 1/2 cup margarine
7. 1/4 cup milk
8. applesauce
9. and 2 teaspoons vanilla extract. Stir in the flour mixture until no dry lumps remain
10. then spread into prepared pan. In a separate bowl
11. stir together the peanut butter
12. 2 tablespoons margarine
13. 1/4 cup milk
14. 1/2 teaspoon vanilla extract
15. and 1/4 teaspoon salt. Drop tablespoon-sized pieces of the peanut mixture over the brownie batter. Use a knife to run through the peanut butter to create a marbled effect. Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan
16. about 30 minutes. Cool to room temperature before cutting into squares.