

peanut butter brownie swirl



Ingredients (Ice Cream)

1. 1 cup whole milk
2. $\frac{3}{4}$ granulated sugar
3. $\frac{1}{2}$ cup creamy peanut butter
4. 2 cups heavy cream, divided
5. pinch of salt
6. 6 egg yolks
7. 2 teaspoons vanilla extract
8. $\frac{1}{2}$ cup creamy peanut butter

Ingredients (Brownies)

1. 1 cup unsalted butter melted and cooled
2. 2 tablespoons vegetable oil
3. 1 $\frac{1}{4}$ cups white sugar
4. 1 cup light brown sugar packed
5. 4 large eggs, room temperature
6. 1 tablespoon pure vanilla extract
7. $\frac{3}{4}$ teaspoon salt
8. 1 cup all purpose flour
9. 1 cup unsweetened coca powder
10. 7 oz chocolate chips

Instructions (Ice cream)

Step 1. warm the milk, sugar, peanut butter, 1 cup of heavy cream and the salt in a Medium saucepan over medium-low heat, stirring until the sugar is dissolved and the peanut butter has melted. Continue cooking until the mixture comes to a slight simmer, bubbling around the edges of the pan.

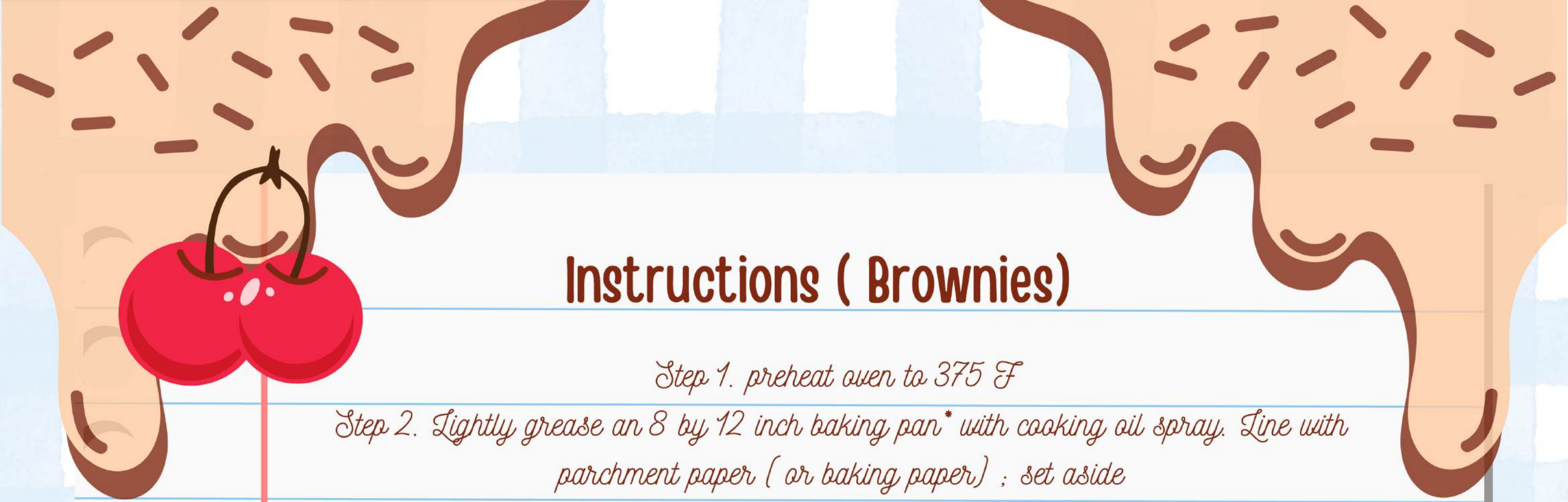
Step 2. Meanwhile, pour the remaining 1 cup heavy cream into a large bowl and place a fine-mesh sieve on top. Whisk the egg yolks in a medium bowl. slowly pour the warm milk mixture into the egg yolks, whisking constantly. Scrape the mixture back into the saucepan.

Step 3. Place the sauce pan over medium heat and stir constantly with a rubber spatula, being sure to scrape the bottom of the pan as you stir, until the mixture thickens and coats the back of the spatula, a few minutes. The mixture should register 170 to 175 degrees F on an instant-read digital thermometer.

Step 4. Pour the custard through the fine-mesh sieve and stir it into the cream. Stir in the vanilla extract and place the bowl over an ice bath. Stir occasionally, until the mixture is cool. Cover and transfer the custard to the refrigerator until completely chilled, at least 8 hours or overnight.

Step 5. Freeze the mixture in your ice cream maker according to the manufacturer's instructions. As you remove the ice cream to a freezer-safe container, drop dollops of the melted peanut butter over each layer of ice cream and brownie chunks. Once all of the knife to gently swirl the mixture. Store the ice cream in the freezer.





Instructions (Brownies)

Step 1. preheat oven to 375 F

Step 2. Lightly grease an 8 by 12 inch baking pan with cooking oil spray. Line with parchment paper (or baking paper) ; set aside*

Step 3. combine melted butter, oil, and sugars together in a medium-sized bowl. whisk well to combine. Add the eggs and vanilla; beat until lighter in color (another minute)

Step 4. sift in flour, cocoa powder and salt. Gently fold the dry ingredients in the wet ingredients until just combined (do Not over beat as doing so will affect the texture your brownies)

Step 5. Fold in $\frac{3}{4}$ of the chocolate pieces

Step 6. pour batter into prepared pan, smoothing the top out evenly, and top with the remaining chocolate pieces.

Step 7. Bake for 25- 30 minutes for just under-done brownies or until the center of the brownies no longer jiggles and is Just set to the touch

Or 35-40 minutes if you like your brownies well set and firm.

NOTE: Brownies will continue baking and set in the hot pan out of the oven. If testing with a toothpick, the toothpick should come out dirty for fudge- textured brownies.

Step 8. After 15-20 minutes, carefully remove them out of the pan and allow to cool to room temperature before slicing into 16 brownies. Then set while they cool.

