

Buckeye Bars

Makes a 9x9 pan

1/2 cup butter

6 ounces bittersweet chocolate chips or coarsely chopped

3/4 cups sugar

2 eggs

1/2 tablespoon vanilla

1/2 cup + 2 tablespoons all-purpose flour

1/4 teaspoon salt

1/2 cup chopped peanuts (optional)



For the filling:

1/2 cup peanut butter

14 ounce can sweetened condensed milk

Preheat your oven to 350 degrees. Line a 9x9 pan with aluminum foil, leaving a few inches hanging over the sides (this foil will turn into handles to lift the brownies out of the pan later). Spray the foil generously with nonstick spray, paying special attention to the corners and sides.

In a large microwave-safe bowl, add the chocolate and butter. Microwave for 30-second intervals until melted and smooth, stirring in between. Add the sugar and vanilla into the bowl with the chocolate and whisk until incorporated. Add in the eggs and whisk until thick and glossy (about a minute). Stir in the flour and salt until just combined. Fold in the chopped peanuts if using.

Pour half of the batter into the prepared pan. Whisk together the peanut butter and sweetened condensed milk until smooth and spread over the brownie batter in the pan. Drop the remaining brownie batter on top of the peanut butter by spoonfuls. Bake for 35-40 minutes or until a toothpick comes out clean and the center is set. Let cool before serving.

Adapted from [Better Homes and Gardens](#)

www.shemakesandbakes.com