

Peanut-Crunch-Brownies



Working time: approx. 40 min. **Baking time:** approx. 15–20 min.

Ingredients for the dough:

150 g butter
175 g milk chocolate
125 g sugar
1 pck. vanilla sugar
1 pinch salt
1 tbsp instant coffee or cappuccino powder
2 eggs
80 g flour
40 g cocoa

Ingredients for the topping:

2 tbsp. sugar
50 g chopped peanuts
50 ml cream
100 g milk chocolate
50 g peanut butter

Preparation of the dough:

Melt the butter and 75g of the chopped milk chocolate together over a bain-marie. Beat the sugar, vanilla sugar, salt, coffee/cappuccino powder and eggs together and stir in the butter and chocolate mixture. Mix the flour with the cocoa, sieve it and stir it in briefly. Finally fold in the rest of the milk chocolate. Put the mixture into a piping bag, pipe into the greased ramekins and bake in a pre-heated oven.

Baking time:

Bake it at 175 °C top/bottom heat (160 °C fan) for approx. 15–20 minutes.

Preparation of the topping:

Caramelize the sugar in a pan, add the chopped peanuts and overturn onto packing paper. Bring the cream briefly to the boil and melt the chopped milk chocolate in it. Stir in the peanut butter. Pour the topping over the brownies, slightly warm, and sprinkle with the chopped peanuts.

Our product tip: Cake tin Brownie sweets

Item no. 661103

