



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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CONVECTION MEAL PEANUT BUTTER BROWNIES

CONVECTION

Preparing a simple dessert such as a fruit crisp, some baked apples, or a bread pudding that can be baked at the same time as cooking a complete oven meal is actually quite easy with a Convection oven. To demonstrate my point, I am making Peanut Butter Brownies along with chicken breast. These are easy to assemble and cook at the same temperature as the other dishes. Many kids enjoy cooking and this is a great project for kids to work on while you are preparing the other dishes.

So let's see how it all comes together.

Ingredients

Brownie Base:

- 1 cup semi-sweet chocolate chips
 - 1 stick, unsalted butter, cut into quarters
 - 3 tbsp cocoa powder
 - 1 ¼ cups granulated sugar
 - ½ tsp Kosher salt
 - 2 tsp vanilla extract
 - 3 large eggs
 - 1 cup all-purpose flour (I used Bobs Red Mill)
- #### For the Peanut Butter Swirl
- 3 tbs unsalted butter, melted
 - ½ cup peanut butter (I used smooth)
 - 1/3 cups powdered sugar
 - ¼ tsp salt
 - ½ tsp vanilla extract

Preparation

If baking with the Convection meal, heat the oven in the Convection Bake mode 350°F. Typically we reduce the recipe temperature by 25 degrees when baking in Convection, but when the oven is loaded with several dishes a higher temperature will give better results and not affect the brownies adversely. If baking all 3 dishes, bake the Brownie on the lower rack.

If baking the brownie on its own use either Convection Bake 325°F or traditional Bake 350°F and place the pan on the 2nd or 3rd rack up from the bottom of the oven.



Peanut Butter Brownies

Line an 8" baking pan with parchment or foil, leaving the edges hanging over the side of the pan. Spray the foil or paper with a light film of cooking spray.

Melt the chocolate and butter over moderate heat or in the microwave then stir in the cocoa powder. Whisk until smooth, then set aside and prepare the peanut butter swirl.

Melt the 3tbs of butter and combine with the peanut butter, powdered sugar, salt, and vanilla in a bowl and set aside.

Whisk the sugar, salt, vanilla, and eggs in a large bowl until combined. Whisk the melted chocolate mixture into the egg mixture. Stir the flour until just combined but not overmix.

Pour the mixture into the prepared pan and drop dollops of peanut butter onto the batter and gently swirl the peanut mixture into the batter.

Bake, as directed above for 30 - 35 minutes or until the tester, comes out clean.

WRITE YOUR NOTES: