

Chocolate Crunch Brownies

These brownies are filled with 4 types of chocolate, peanut butter, and macadamia nuts. These will be great for your sweet tooth, but won't overpower it. The best thing about these brownies is that they are super moist and chewy, but still have a great crust on top.



Recipe

		Recipe Serves
		12-16
Ingredient	Amount	
Cocoa Powder	1/3	cup
Espresso Powder	1/2	tsp
Unsweetened Chocolate (chopped)	2	oz
Boiling Water	5	oz
Unsalted Butter	4	tbsp
Vegetable Oil	5	oz
Whole Eggs	2	----
Egg Yolk	2	----
Vanilla Extract	2	tsp
Peanut Butter	2	tbsp
Sugar	2 1/2	cup
AP Flour	1 3/4	cup
Salt	3/4	tsp
Bittersweet or Semisweet Chocolate Chips	3	oz
White Chocolate Chips	3	oz
Macadamia Nuts (chopped)	2	oz

Instructions

1. Preheat your oven to 350 degrees. Take a 13x9 inch pan and use 2 layers of foil to fit the pan to get ready to back later.
2. Whisk cocoa, espresso powder, unsweetened chocolate (chopped) and boiling water in a bowl. Make sure to measure you water after you boil it and this water will melt your chocolate and hydrate your cocoa and espresso powder.
3. Whisk in oil and melted butter and once it is completed mixed you can add in peanut butter, both whole eggs and both egg yolks. The mixture will go from looking broken and curdled and then when the eggs go in it will be very smooth.
4. Whisk in sugar and the color will get a little darker and the consistency will be heavier. Switch to a spatula and add in salt and flour and fold and mix until completely incorporated. Fold in semisweet chips, white chocolate chips, and macadamia nuts (chopped).
5. Spray the pan with pan spray and then scrape the batter into your pan and bake until you can stick a toothpick in the middle and only some moist crumbs are on the toothpick. (About 30-35 mins)
6. Take the pan out and leave brownies in pan for 45 mins, then take out of pan and let cool for an additional 45 mins. Cut your brownies and cut and divide so you can enjoy.