

2023 Baking Contest Jr. Division – Cookies

Peanut Butter Brownies

Yield: 16 brownies

Bring 13 brownies to judging

Ingredients

- 1/3 cup (5 1/3 Tbsp) margarine
- 1/2 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 2 eggs
- 1/2 cup crunchy or smooth peanut butter
- 1 cup self-rising flour
- 1/2 teaspoon vanilla
- 1 package (6 ounces) semisweet chocolate morsels

Directions

1. Preheat oven to 350°F.
2. Grease a 9-inch square baking pan.
3. Melt margarine in a large saucepan over low heat. Remove from heat.
4. Add the ingredients listed in step 5 in the order listed and mix well after each addition.
5. Stir in granulated sugar, brown sugar, eggs, peanut butter, flour, vanilla, and chocolate morsels.
6. Spread batter in a prepared pan.
7. Bake for 30 to 35 minutes or until golden brown.
8. Cool in the pan on a wire rack.
9. Cut into 2-inch squares.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.