Peanut Butter Swirl Brownies

Makes: one 8-10 inch skillet or 16 squares
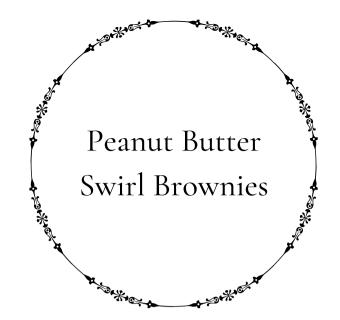Prep Time: 10 minutes Bake Time: 20 minutes
Total Time: 30 minutes

- 1/2 cup butter, melted
- 1 tbsp coconut oil
- 1 cup sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 tsp espresso powder
- pinch of salt
- 1/3 cup smooth peanut butter
- Chocolate Sauce
- Caramel Sauce
- Vanilla Ice Cream

Preheat oven to 350°F. Lightly grease 8x8 inch pan and line with parchment or lightly spray a cast-iron skillet with non-stick spray. Set aside.

In a medium bowl, combine melted butter, sugar and coconut oil. Whisk vigorously for about a minute until sugar starts to dissolve. Add in vanilla and eggs. Whisk for another minute.

In separate bowl, sift the flour, and cocoa powder, espresso and salt. Add the dry ingredients into the wet and fold until just combined. Don't over-mix or it will affect the texture. Pour batter into prepared dish. Drop spoonfuls of peanut butter over the batter, and using the tip of a sharp knife, swirl it into the batter.

Bake for 20 - 25 minutes. The edges should begin to harden and the middle shouldn't jiggle. Allow to cool. If using an 8x8" pan, cut into 9 squares, and put one square on each plate. Drizzle chocolate sauce over the brownies. Top with ice cream and drizzle caramel sauce over that. If using a skillet, just top with the chocolate sauce, ice cream and finally the caramel sauce.