

# **Buckeye Brownies**

## **Recipe c/o [marissarothkopf.substack.com](http://marissarothkopf.substack.com)**

*Yield: 1 8" x 8" brownie (you may, however, decide to cut it into smaller pieces...)*

### **What You'll Need:**

#### **For the brownies:**

4 ounces (113 grams) unsweetened chocolate, chopped  
8 tablespoons (113 grams) unsalted butter, cut into pieces  
1¼ cups (250 grams) granulated sugar  
1 teaspoon pure vanilla extract  
½ teaspoon salt  
2 large eggs  
½ cup (60 grams) all-purpose flour

#### **For the buckeye filling:**

¾ cup (180 grams) peanut butter  
2 cups (256 grams) confectioner's sugar  
½ cup (113 grams) butter  
1 teaspoon vanilla  
3 tablespoons milk

#### **For the chocolate ganache top:**

1 ¼ cup (200 grams) semisweet chocolate chips  
4 tablespoons heavy or whipping cream

### **What You'll Do:**

#### **Make the brownies:**

1. Preheat the oven to 350°F/180°C. Grease an 8” square baking tin and line with parchment or aluminum foil to create a sling. (If using foil, grease the foil as well.)
2. In a large microwave-safe bowl, melt the chocolate and the butter.

**When melting butter and chocolate in the microwave, use this method:** Start with a burst of 1 minute, stir, then give the mixture another blast for 30 seconds, stir, and then only use 10 second bursts afterwards to prevent scorching the chocolate. When the mixture is almost-but-not-entirely melted, it’s time to take it out of the microwave. Let it sit a minute, then stir. The residual heat will continue to melt the chocolate and butter.

3. Stir in the sugar (like with a wooden spoon!) until well-blended, then add the eggs one at a time, stirring until the mixture is no longer splooshy looking. Add the vanilla, give a stir or two, then fold in the flour and salt.
4. Spread the mixture into the prepared pan, smoothing it evenly. Bake for 20 to 25 minutes until a toothpick come out clean from the middle, or perhaps with a crumb or two attached.
5. Let the brownies cool completely.

**Meanwhile, make the buckeye filling:**

1. Using a stand or hand-mixer, in a large bowl, blend together the peanut butter, confectioner’s sugar, melted butter, vanilla and milk until smooth and creamy.
2. Assuming the brownies are now cool, spread the peanut butter mixture evenly on top of the brownie mixture. Cover with foil or plastic wrap and refrigerate for at least two hours (you can do this a day in advance, as well).

**Make the chocolate ganache topping:**

1. Put the chocolate and heavy cream together in a small bowl. Microwave for 1-minute, then stir. Give the mixture another 30 second blast, then remove from the microwave and let sit for 20 seconds before stirring the mixture until it’s smooth.
2. Spread the chocolate ganache on top of the peanut butter layer. Cover loosely (to avoid condensation, which will make the chocolate look blotchy) and refrigerate until the top has hardened. Remove from the refrigerator about 15 minutes before you need to cut them. Think nice thoughts about Ohio and enjoy.