

**4 Layer Peanut Butter Brownie**  
10 inch

For homemade brownie preheat oven to 350°F

- ½ cup melted butter or veg oil
- 1 cup white sugar
- 2 eggs
- 1 tsp vanilla
- ⅓ cup cocoa
- ½ cup of any all-purpose flour (wheat, oat, gf blend)
- ¼ tsp salt
- ¼ tsp baking powder

Mix all your ingredients together. Line your square tin with parchment that goes all the way to the top. For double brownie layer, pour the whole mixture into your square pan. For single layer (more rice krispies than brownie) half batter into two pans. Bake at 350°F for 15-20 minutes for double layer and 10-15 for single. Allow it to completely cool before you move on.

For the Rice Krispie Base

- 4 Tablespoons of unsalted butter
- 4 cups or 115g Rice Krispies
- 3 cups or 160g Marshmallows
- ¼ cup peanut butter
- Pinch of Salt

Melt your butter in a pan over medium heat and add in your marshmallows. Once the marshmallows start to melt, turn off the heat and stir in a pinch of salt as the marshmallows continue to melt. Once they are completely melted, add in your rice Krispies. Stir until well combined and press onto the top of the brownie in a tight layer. Allow everything to harden, then you are going to remove everything out of the tin and invert it into the newly lined tin (so the rice krispies are now on the bottom). Press down on the brownie to make sure it's well stuck.

For the Vanilla Nougat

- 4 Tablespoons of unsalted butter
- 1 cup or 200g sugar (caster sugar works best)
- 2 ounces or 60ml evaporated milk
- 1 Jar of Marshmallow Fluff ( 7 oz or 213g)
- ½ tsp vanilla extract

Add butter to your pan. Melt butter then add your sugar. Add evaporated milk and mix well. Stir constantly for several minutes until the mixture starts to get dry(ish) and it might take 10 minutes (like a really slopping mashed potato). Add marshmallow fluff and vanilla to the pan and mix well. Smooth onto the brownie layer. Allow it to set in the refrigerator for 30 minutes.

For the Milk Chocolate Ganache

- 200g Milk Chocolate
- ¼ cup peanut butter
- 100g Double Cream

Heat your double cream in the microwave for 2 minutes. Add chocolate straight away and stir until the mixture is glossy and mixed through. Allow the ganache to sit for a couple minutes before spreading over the nougat. Allow it to set in the refrigerator for 2 hours before you slice them.