

Third Place: Sara Byrd, Snow Hill

Chocolate Peanut Butter Brownies

½ cup Crisco
¾ cup creamy peanut butter
¾ cup brown sugar
1 large egg
1 tsp. vanilla
1 Tbsp. Whole milk
¼ tsp. salt
½ tsp. baking soda
1 ½ cups King Arthur flour
1 (14 oz.) can sweetened Condensed Milk
2 cups milk chocolate chips (Ghirardelli brand used)
1 Tbsp. water
¼ cup granulated sugar

Preheat oven to 350 degrees. Line a 9 x 13 pan with parchment paper and spray with cooking spray. Mix room temperature Crisco, water, peanut butter, and both sugars together until mixed well. Then add egg, vanilla, milk, salt and baking soda. Mix with electric mixer until creamy. Add flour and mix until dough comes together.

Spray your hands with cooking spray to avoid sticking. Press 2/3 of the dough in the bottom of the pan. It will look like you don't have enough dough, but it will spread into a thin layer. Sprinkle the chocolate chips over the dough layer. Pour the condensed milk over the chocolate chips. Try to give ½ inch border around the edges of the pan. (This will prevent bubbling edges).

Spoon drops of your remaining dough over the milk layer. Gently flatten the dough with your fingers. Spread the dough a bit while you are flattening. It will not completely cover, you will see parts of the filling and that's ok.

Bake for 33-37 minutes until the dough is slightly brown all over the top. They are gooey when they first come out of the oven, which is the best time to eat them, but after they cool, they will slice nicely and can be stored in an air tight container. Makes 24 servings