

VIVANI

THE ART OF CHOCOLATE



Skillet Brownie with peanut butter

Ingredients

For a small skillet brownie (Ø 12 cm)

50 g VIVANI Fine Dark Milk (50 %
Cocoa)
25 g coconut oil (at room temperature)
1 egg (at room temperature)
35 g raw brown sugar
1 pinch of salt
0,5 tsp vanilla extract
0,5 tsp baking powder
45 g all-purpose flour
1,5 tsp peanut butter

Making

- 01** Preheat the oven at 175 ° C.
- 02** Melt the chocolate and coconut oil on a bain-marie. Let cool down a bit.
- 03** In a bowl, whisk the egg and sugar, then add a pinch of salt and vanilla extract.
- 04** Combine flour and baking powder and add it to the egg mixture.
- 05** Add the chocolate and coconut oil mixture and stir.
- 06** Pour the batter into a cast iron skillet (Ø 12 cm).
- 07** Add the peanut butter and swirl it.
- 08** Bake for 15 – 20 minutes (test with a toothpick).