

Less than 30 minutes

Serves 4

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Ingredients:

- 8 large eggs
- 2 cups (500g) castor sugar
- 1 tsp (5ml) vanilla essence
- 13/5 cups (400g) butter
- 500g dark chocolate, chopped
- 1 1/3 cups (200g) flour, sifted
- 1/2 cup (125ml) peanut butter, melted
- Handful salted pretzels or PnP pretzel knots

Method

1. Preheat oven to 170°C.
2. Line a 30 x 15cm oven tray with baking paper.
3. Whisk eggs and sugar until pale and fluffy.
4. Add vanilla essence and whisk to combine.
5. Melt butter and dark chocolate in a bowl over a pot of boiling water.
6. Transfer to a mixing bowl and fold in egg mixture.
7. Add flour and mix until well combined.
8. Pour into the lined tray and bake for 13-15 minutes, until a crust just starts to form on top.
9. Remove and drizzle with peanut butter (marble it slightly if you like) and top with pretzels.
10. Return to oven and bake for 20 minutes or so, until the crust starts to crackle but the centre is still slightly gooey.