

Peanut Butter Parcels

Amount	Measure	Ingredient - Preparation Method
1/2	cup	unsalted butter - soft
1	cup	sugar
1/2	teaspoon	vanilla extract
4	large	egg
3/4	cup	unsweetened cocoa powder or dutch-process
1 1/2	cups	all-purpose flour
2	teaspoons	baking powder
1/4	teaspoon	baking soda
1/2	teaspoon	salt
1/2	cup	buttermilk
		filling
3/4	cup	creamy peanut butter
1	teaspoon	vanilla extract
2	cups	confectioner's sugar
8	tablespoons	milk
		coating
2	cups	semisweet or bittersweet chocolate chips
2	tablespoons	vegetable shortening

Preheat oven to 350. Grease a 9x13 pan, line it with parchment paper, and spray the paper.

Cream the butter and sugar until light and fluffy.

Add the eggs, one at a time, beating well and scraping. Add vanilla.

Whisk the cocoa powder, flour, baking powder, baking soda and salt through a strainer to break up any lumps.

Add half the dry ingredients to the egg mixture and mix.

Add buttermilk and mix. Scrape the bowl, and add remaining dry ingredients. Pour the batter into the prepared pan.

Level the top. Bake for 23 to 25 minutes until it springs back when lightly touched. Remove from oven and cool completely.

Place the peanut butter in a mixing bowl with the vanilla. Stir in the powdered sugar through a strainer, and mix at low speed until crumbly.

Add 4 tablespoons of the milk and mix at low speed until smooth. Stop and scrape. Add milk one tablespoon at a time until spreadable.

Remove cake from pan. Split into 2 layers.

Remove top layer and set aside.

Spread filling over bottom layer and replace top layer.

Cut the cake into thirds lengthwise.

Cut the cake into 9 1.5" bars. Pull apart slightly.

Melt the chocolate and shortening together at low power in the microwave. Stir until smooth. Drizzle coating over the tops of the cakes; use a small spatula to spread over tops and sides.

Yield: "27"