

PEANUT BUTTER BROWNIES

$\frac{1}{2}$ c. smooth or chunky peanut butter
 $\frac{1}{3}$ c. butter or margarine
 $\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. firmly packed dark brown sugar
2 eggs
 $\frac{1}{2}$ teaspoon almond extract
1 c. all purpose flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Combine peanut butter & butter, blending well. Gradually add sugar, beating until light and fluffy. Add eggs, beating well. Stir in almond extract.

Combine flour, baking powder, and salt. Add to creamed mixture; stir well. Spread mixture evenly in a greased 9 inch square pan. Bake at 350° for 30 to 35 minutes. Cool completely in pan, and cut into $1\frac{1}{2}$ inch squares. Yield: 3 dozen