Peanut Butter Chocolate Stack

Serves 4 to 6

1 package fudge brownie

1/2 cup fresh, smooth peanut butter

1 cup powdered sugar

1/2 cup butter, softened

[Caramel Sauce](http://battermeup.blogspot.com/2013/04/caramel-sauce.html) for drizzling

Handful of chocolate bits and peanuts for topping

 Baked brownie in 8 x 8-inch pan; cool to room temperature. Freeze one half for 20 to 30 minutes. (You will only need one half brownie for this recipe. Freeze the other half for later use.) Using a serrated knife, cut the brownie in half horizontally. Set aside

 Mix butter, peanut butter and icing sugar in a bowl until well blended and layer on the brownie base (Keep the peanut butter layer to your liking but not too thick as it becomes too over powering then)

 Top with the other half of the fudge brownie and press down so the layers come together, press enough for it to stick but not for the peanut butter to ooze out.

 Top with another layer of peanut butter and sprinkle with chopped chocolate (tiny pieces) and peanuts

 Finally drizzle the caramel sauce over the top and let it sit for 10-15 minutes in the fridge

Cut into rectangles before serving