

# PB&J Brownies

James Boyce puts a spin  
on the childhood classic.

I created this dish out of sheer desperation: I was doing a private catering gig and forgot to bring the dessert. So I scavenged through the client's kitchen and came up with this phyllo dough-wrapped PB&J brownie. It was such a huge hit that I added it to the menu at my restaurant. Our brownies and jam are homemade, and I like to use chunky peanut butter for some crunch. *James Boyce is chef-owner of Cotton Row in Huntsville, Alabama. cottonrowrestaurant.com*

2 sheets frozen  
phyllo dough,  
thawed

melted butter  
4 two-inch  
square  
brownies

**1** LAY one sheet of dough on work surface and brush with butter. **TOP** with another sheet, **BRUSH** with butter, then **CUT** into four 8-by-8 inch squares. **PLACE** one brownie on each square.

4 tablespoons  
peanut butter

4 tablespoons  
strawberry jam

4 tablespoons  
chocolate chips

**2** **TOP** each brownie with one tablespoon each of peanut butter and jam, then **SPRINKLE** with chocolate chips. **CINCH** dough around brownies and refrigerate for at least 30 minutes. **BAKE** at 425°F for 5 minutes, or until dough starts to brown.

