



Buckeye **BROWNIE COOKIES**

Brownies, peanut butter & chocolate unite

PREP

- Prep | 20 m
- Cook | 12 m
- Ready in | 35 m
- Serves | 24

INGREDIENTS

- 1 box fudge brownie mix (19.5 ounce or family size)
- 1/4 cup butter melted
- 4 ounces cream cheese, softened
- 1 large egg
- 1 cup powdered sugar
- 1 cup creamy peanut butter
- 4 ounces semi-sweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Using a stand mixer, beat the brownie mix, butter, cream cheese, and egg. The dough will be a little sticky. Scoop the dough onto an ungreased cookie sheet, making about 24 cookies.
3. In a separate bowl, mix the powdered sugar and the peanut butter until completely combined.
4. Form the mixture into 1" balls. Make sure you have one ball for each cookie. Set aside.
5. Bake for the brownie cookie dough 12 minutes, keeping an eye out to make sure the cookies don't overcook or undercook.
6. As soon as the cookies come out of the oven, press a peanut butter ball lightly into the center of each cookie. The peanut butter mixture will soften slightly.
7. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.
8. Melt the 4 ounces of chocolate chips in a microwavable bowl for 30 seconds. Stir the chocolate and melt for additional 15 seconds or until the chocolate is completely melted. Transfer to a piping bag or gallon ziplock and cut the tip.
9. Pipe the melted chocolate on top of each cookie so it covers the peanut butter ball. Let the chocolate harden (I pop the trays in the fridge). Store in an airtight container or ziplock bag.

