

Peanut Butter & Banana Brownie Bites

Makes about 10

Ingredients:

- 2 tablespoons butter, softened
- 2 ½ tablespoons of chocolate chips
- 5 tablespoons granulated sugar
- 1 egg white
- 1 tablespoon milk
- ¼ teaspoon vanilla
- ¼ cup flour
- ⅛ teaspoon salt
- 2 ounces cream cheese
- 1 tablespoon peanut butter
- 1 tablespoon granulated sugar
- 10-12 ¼" thick slices banana
- 1 tablespoon peanuts, chopped
- 1-2 tablespoons chocolate, melted

Directions:

1. Preheat oven to 350F. In a microwave safe dish heat butter and 2 ½ tablespoons of chocolate about 30 seconds, then stir until melted (if necessary heat in additional 8-10 second increments).
2. Stir in the granulated sugar and egg white until well blended. Stir in the milk and vanilla until well blended.
3. Add the flour and salt to the mixture and stir until completely blended. Scoop or spoon evenly into a lightly greased mini muffin pan. The batter should fill 10-12 cups.
4. Bake 15-20 minutes or until brownies are done, a toothpick inserted slightly off center should come out clean. Cool for 5-10 minutes then remove from pan and place on a wire rack to cool completely.
5. Blend together the cream cheese, peanut butter, and 1 tablespoon sugar until smooth. Spread evenly on the brownie bites.
6. Top the peanut butter mixture with the banana slices, then sprinkle with chopped peanuts.
7. Melt 1-2 tablespoons chocolate in the microwave until melted (about 20-30 seconds). *If there are little pieces of chocolate chips still left but most of it is melted then stir until all of it is smooth instead of putting it back in the microwave just to try to melt the little pieces.* Drizzle chocolate over brownie bites by putting it in a zip-top bag and cutting off a small corner or drizzling from a measuring cup.

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