

Whipped Peanut Butter Brownie Cups

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Ingredients:

6 oz cream cheese, softened
1/4 cup powdered sugar
1/2 cup chunky peanut butter
1 TBSP milk

9 TBSP butter
3 oz unsweetened chocolate
3/4 tsp vanilla
1 1/3 cups sugar
3 eggs
3/4 cup flour

Directions:

- *Preheat oven to 350 degrees. Place paper cupcake cups in 12 cupcake tin wells.
- *Beat the cream cheese, powdered sugar, peanut butter and milk. Place about 1/4 - 1/3 cup of this mixture into a baggie for piping onto the top when the Whipped Peanut Butter Brownie Cups have cooled.
- *Melt together the butter and unsweetened chocolate in the microwave until smooth when whisked. Whisk in the vanilla and sugar. Once fully mixed, whisk in the eggs and finally mix in the flour.
- *Fill the cupcake papers until about 2/3 full, dollop each with the peanut butter mixture (not what's in the baggie), press down gently, then top with the remaining brownie batter.
- *Bake for 22 - 25 minutes or until the center is set. Cool completely.
- *Once they are cool, pipe the remaining peanut butter mixture onto the tops of the brownie cups.