



Peanut Butter & Chocolate Filled Brownie Cups

The most decadent of combination chocolate and peanut butter, very simple to make and everyone will LOVE them!! 2009 Recipe Contest Honorable Mention Recipe by Amy C.

Yield: 24-30 mini brownie cups

Ingredients

- 3/4 cup white sugar
- 1/4 cup margarine (or unsalted butter), softened
- 1 Tablespoon water
- 1-1/4 cup semi-sweet chocolate chips, plus about 1/3 cup more for garnishing
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 cup [Pamela's Baking & Pancake Mix](#)
- 1/2 cup peanut butter chips, plus about 1/3 cup more for garnishing
- 3/4 cup creamy peanut butter

Directions

Preheat oven to 350°.

Use cooking spray or butter to prepare a mini muffin pan (24 little cups). Combine sugar, butter, and water in a large microwave safe bowl. Cook in microwave until butter is melted, 30 seconds to 1 minute. Stir in 3/4 cups semi-sweet chocolate chips until melted. Let ingredients cool for 5 minutes. Stir in egg and vanilla extract. Add Pamela's Baking & Pancake Mix and stir just until blended (DO NOT OVER MIX). Allow all to cool to room temperature.

Stir in 1/2 cup each semi-sweet chocolate chips and peanut butter chips. Spoon batter by heaping tablespoons into mini-muffin cups (cups should be about 3/4 full). Bake 10-15 minutes or until top is set and toothpick inserted in brownie cup comes out with a few crumbs.

Let brownies cool in pan. The center of the brownies should fall when cooling, if they don't, just give the center a little tap with spoon back and then you'll have a hollow for your filling. While brownies cool, prepare the filling.

Filling: Place peanut butter in small microwave safe bowl and cook in microwave for 30 seconds, stir. Brownies should still be warm. Spoon 1/2 to 1 tablespoon of the peanut butter into the center of each brownie. Top with remaining semi-sweet chocolate chips and peanut butter chips. Cool completely in pan and then brownies will lift easily out.

Chef's notes: Be sure to check that your ingredients are gluten-free. Read the ingredients, and call the company to ensure that they were gluten-free, and please read ingredients carefully as

they may change.

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