



Peanut Butter Bomb Brownies

INGREDIENTS: (makes 18-24 brownie cups)

Brownie:

Two sticks (1 cup) butter
2 cup sugar
3 eggs
2 teaspoons vanilla
1/2 cup cocoa
1/2 teaspoon salt
2 cups flour
1 cup milk

Ganache:

1 cup of peanut butter baking chips
1/2 cup of heavy cream

Bombs:

1 to 2 cups of dark chocolate candy melts
1 c. creamy peanut butter
8 oz. Philadelphia Cream Cheese (softened to room temperature)
1/2 c. sugar
8 oz. Cool Whip topping

DIRECTIONS:

Bomb:

Make these first, so they are ready to use once you need them.
Melt chocolate candy melts in 30 second increments in the microwave, stirring between until melted and smooth.
Use a brush (clean, food brush) to brush the inside of each cavity of the bomb mold with melted chocolate.
Freeze for about 3 minutes and repeat, to give a nice thick layer of chocolate. Re-freeze for another 4-5 minutes.
Make filling by beating together peanut butter, cream cheese and sugar.
Gently fold in the container of whipped topping.
Place filling in a large zip-top bag and keep in the fridge until use.
Cut a corner off the bag, and squeeze filling into each chocolate coated bomb mold. Smooth tops with a spatula.
Refreeze for about 15 minutes- until filling is hardened.
Gently peel mold away from bomb. Place each one on a plate covered in parchment paper and freeze until use.

Brownie:

Preheat oven to 350.
Cream butter and sugar together.
Beat in eggs, cocoa, vanilla and salt.
Add flour and milk (alternating them and mixing well in between)
Spoon into 18-24 cupcake liners placed in a muffin tin (only fill 1/3 to 1/2 full)
Bake at 350 degrees for 12-14 minutes or until a tooth pick inserted in the center comes out clean.

Ganache:

While brownies bake, heat peanut butter chips and heavy cream in a microwave safe bowl in 30 second increments. Stir and repeat until smooth and creamy.
When brownies are out of oven, carefully remove them from muffin tins and spoon warm ganache over warm brownies.
Allow both to cool until ganache is firm but still a bit sticky.
Gently place a chocolate bomb on top of each brownie, and press gently into ganache.
Drizzle a bit of white chocolate on top if you desire.
Keep refrigerated. Leave at room temperature for a few minutes to warm before serving.