

Brownie Buckeye Cookies

Ingredients

- 1 box family sized box, fudge brownie mix (9x13 size)
- 1/4 cup butter, melted
- 4 oz. cream cheese, softened
- 1 egg

Peanut Butter Filling

- 1 cup powdered sugar
- 1 cup creamy peanut butter
- 2 Tablespoons butter, softened
- 1 teaspoon vanilla

Chocolate topping

- 1 cup semi-sweet chocolate chip

Instructions

1. Preheat your oven to 350* degrees. In a stand up mixer, beat the brownie mix, butter, cream cheese, and egg. (You can do this by hand but it's a workout!) The dough will be a thick.
2. Scoop the dough onto an ungreased cookie sheet. Bake the cookies for about 11 minutes. You don't want to overcook them so pay attention.
3. While the cookies are baking, make the peanut butter mixture. Mix the powdered sugar, peanut butter, butter, and vanilla until it is completely combined. (A stand up mixer is better for this too but you can handle it by hand!) Form the mixture into about 1 inch balls, flatten it and set aside.
4. When the cookies come out of the oven, press a peanut butter ball lightly into the center of each cookie. Let the cookies cool for about 3 minutes. Transfer them to a cooling rack or I also like to use paper towels.
5. In a bowl microwave 1 cup of semi-sweet chocolate chips. Heat for 45 seconds on 50% power and stir the chocolate. Re heat in 30 second increments at 50% power and stir it until the chocolate is completely melted.
6. Spoon a dollop of melted chocolate on top of each cookie so it covers the peanut butter ball. Let the chocolate set and enjoy!