



Buckeye Brownie Cups

READY IN



137 min.

SERVINGS



37

CALORIES



180 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 cup firmly brown sugar packed
- ☐ 0.5 cup butter
- ☐ 2 tablespoons butter softened
- ☐ 0.5 cup creamy peanut butter
- ☐ 2 large eggs lightly beaten
- ☐ 0.5 cup flour all-purpose
- ☐ 0.3 cup heavy cream
- ☐ 32 paper baking cups miniature

- ☐ 0.5 cup powdered sugar
- ☐ 1 cup semisweet chocolate morsels divided
- ☐ 1.5 teaspoons vanilla extract

Equipment

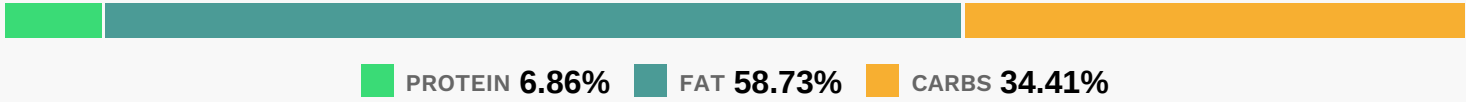
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350
- ☐ Place paper baking cups in miniature muffin pans. Microwave 1/2 cup chocolate morsels and 1/2 cup butter in a microwave-safe bowl at HIGH 1 to 2 minutes or until butter melts, stirring after 1 minute. Stir until chocolate melts.
- ☐ Whisk in 1/2 tsp. vanilla and next 3 ingredients.
- ☐ Combine flour and baking powder; gradually stir into chocolate mixture. Using a small scoop, place 1 level Tbsp. batter in each baking cup.
- ☐ Bake at 350 for 15 minutes.
- ☐ Let cool in pans 5 minutes.
- ☐ Remove from pans to wire racks, and cool completely (about 20 minutes).
- ☐ Meanwhile, combine powdered sugar, peanut butter, 2 Tbsp. softened butter, and remaining 1 tsp. vanilla in a medium bowl; beat at medium speed with an electric mixer until smooth.
- ☐ Roll peanut butter mixture by teaspoonfuls into 32 balls. Press 1 ball into top of each brownie, flattening slightly.
- ☐ Place remaining 1/2 cup chocolate morsels in a medium bowl. Microwave cream in a 1-cup glass measuring cup at HIGH 1 minute.
- ☐ Pour cream over chocolate morsels; stir until smooth.

- ☐ Let cool until slightly thickened.
- ☐ Spread 1 to 2 tsp. chocolate mixture over peanut butter and brownie, spreading almost to edges of baking cup.
- ☐ Let cool 1 hour or until set.

Nutrition Facts



Properties

Glycemic Index:7.59, Glycemic Load:1.03, Inflammation Score:-2, Nutrition Score:3.1886956694981%

Nutrients (% of daily need)

Calories: 180.04kcal (9%), Fat: 12.09g (18.59%), Saturated Fat: 5.42g (33.87%), Carbohydrates: 15.93g (5.31%), Net Carbohydrates: 14.8g (5.38%), Sugar: 12.2g (13.56%), Cholesterol: 21.27mg (7.09%), Sodium: 100.16mg (4.35%), Alcohol: 0.06g (100%), Alcohol %: 0.2% (100%), Caffeine: 5.21mg (1.74%), Protein: 3.18g (6.35%), Manganese: 0.13mg (6.46%), Vitamin B3: 1.27mg (6.36%), Magnesium: 24.62mg (6.15%), Copper: 0.12mg (5.81%), Phosphorus: 57.83mg (5.78%), Fiber: 1.13g (4.53%), Iron: 0.69mg (3.82%), Folate: 14.91µg (3.73%), Vitamin E: 0.5mg (3.34%), Selenium: 2.27µg (3.25%), Potassium: 107.92mg (3.08%), Zinc: 0.46mg (3.07%), Vitamin B1: 0.04mg (2.98%), Vitamin B2: 0.05mg (2.98%), Vitamin A: 144.47IU (2.89%), Calcium: 22.79mg (2.28%), Vitamin B5: 0.2mg (2.02%), Vitamin B6: 0.04mg (1.93%), Vitamin B12: 0.08µg (1.34%)