

Buckeye Brownie Cups







DESSERT

Ingredients

0.3 teaspoon double-acting baking powder
O.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 35	
	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		
	PROTEIN 6.86%	

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: 144.47lU (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%)