

Top Secret Brownies

by Chyrl King

- **Brownies:**

- 1 cup butter, melted
- 1/2 cup cocoa powder
- 2 cups sugar
- 4 eggs
- 1/2 teaspoon salt
- 2 teaspoons vanilla
- 2 cups flour
- 1 cup peanut butter chips

Directions: Combine melted butter and cocoa, add sugar then eggs. Stir in remaining ingredients. Bake in greased 9X13" pan @ 350 for 30 minutes.

- **Frosting:**

- 1/4 cup butter, softened
- 3--4 Tablespoons whipping cream
- 1 Tablespoon water
- 4 oz cream cheese
- 1/4 cup cocoa powder
- 2 teaspoons vanilla
- about 1 pound powdered sugar

Directions: Beat butter, whipping cream, water and cream cheese in a bowl on medium speed until fluffy. Gradually beat in cocoa and powdered sugar until smooth.

Topping--sprinkle over frosted brownies:

- 3/4 salted peanuts, chopped
- 3/4 cup peanut butter chips
- 1/2 bag of small Reese's Peanut Butter Cups, quartered



Chyrl has worked for Shepherd's Bush for 12 years. She is our "Monday Gal." She works in the front helping customers and she is ALWAYS cheery and happy.

Besides these wonderful brownies, some of Chyrl's other favorites are:

Book: *The Persian Pickle Club* by Sandra Dallas, Movie: *Bandits*.

