

Julie

Yields 24 cookies

Buckeye Brownie Cookies

These cookies combine the best of both worlds...brownies and buckeyes!

30 min

Prep Time

24 min

Cook Time

54 min

Total Time

Ingredients

- 1 box fudge brownie mix (19.5 ounce or family size)
- 1/4 cup butter, softened
- 4 oz. (1/2 block) cream cheese, softened
- 1 egg
- 1 cup powdered sugar
- 1 cup creamy peanut butter
- 4 blocks (about 4 ounces) chocolate Candiquik or your favorite chocolate

Instructions

Heat oven to 350 degrees. In a medium bowl, beat the brownie mix, butter, cream cheese, and egg. The dough will be a little sticky. Scoop the dough onto an ungreased cookie sheet, making about 24 cookies. Smooth the edges of each to form a round cookie.

In a separate bowl, mix the powdered sugar and the peanut butter until it is completely combined. Form the mixture into about 1 inch balls. Make sure you have one ball for each cookie. Set aside.

Bake for the cookie dough 12 minutes, keeping an eye out to make sure the cookies doesn't overcook or undercook.

As soon as the cookies come out of the oven, press a peanut butter ball lightly into the center of each cookie. The peanut butter mixture will soften slightly, but that is OK. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.

Melt the 4 blocks of chocolate in a microwavable bowl for 45 seconds. Stir the chocolate and melt for additional 15 seconds or until the chocolate is completely melted. (Candiquik comes in 16 ounce packages. When you open it, there are 16 blocks. Cut off 4 of these blocks for this recipe.) Spoon about 1/2 a tablespoon of melted chocolate on top of each cookie so it covers the peanut butter ball. Let the chocolate set. Store in an airtight container.

Cuisine: American | **Recipe Type:** Dessert

6.8

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