



Century
Federal Credit Union

Recipes for Success

Buckeye Brownie Bites

Jen, Marketing Director

Ingredients

- 1 box of fudge brownie mix
- 1/4 cup butter, melted
- 4oz of cream cheese, softened
- 1 egg
- 1 cup powdered sugar
- 1 cup creamy peanut butter
- Hot fudge sundae sauce
- Mini-buckeyes



Directions

1. Preheat oven to 350° & line cookie sheets w/ parchment paper
2. In a large bowl, beat the brownie mix, butter, cream cheese, and egg. Dough will be a little sticky. Scoop the dough onto prepared cookie sheets using a small cookie scoop
3. In a small bowl, beat together the powdered sugar and the peanut butter until smooth. Form the mixture into about 1 inch balls, one for each cookie. Set aside.
4. Bake the brownie batter cookies 12-13 minutes, or until edges are firm. Immediately press a peanut butter ball lightly into the center of each cookie. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.
5. Drizzle with a little hot fudge sundae sauce and top with mini-buckeye bite, peanut butter cup or nothing at all