

Peanut Butter Chocolate Brownie Eggs

A combination created by Sara



Servings: 32

1. Preheat oven to 350° F.
2. Line 9x13 pan with parchment paper and spray lightly with cooking spray.
3. Melt butter and sugar in a heavy saucepan on very low heat. Let the mixture cool slightly and transfer to a large bowl. Add eggs gradually, mixing well. Add vanilla extract.
4. Sift dry ingredients together and add to egg mixture, stirring gently and minimally. Add chocolate chips and nuts (if using). Pour into prepared pan and spread to edges if needed.
5. Melt the 1/2 cup peanut butter in a glass measuring cup in microwave on low power (spout is important here) until pourable. Pour on top of the brownie batter in the pan. Using a knife, swirl the peanut butter throughout.
6. Bake approximately 35 minutes - do NOT overbake or you'll lose the fudgy, gooey texture! Cool completely.
7. FROSTING: Beat butter in medium bowl on medium speed until fluffy. Beat in peanut butter, 1/2 cup of the powdered sugar, the milk and vanilla. Gradually beat in remaining 3 1/2 cups powdered sugar, beating after each addition until smooth. Spread frosting all over the brownies, then place pan in freezer for 1-2 hours.
8. Using a cookie cutter (in this case an egg shape) cut brownies into preferred shape. Freeze again for about 30 minutes.
9. GLAZE: Melt chocolate chips and margarine in small saucepan over low heat until completely smooth. (Once cooled the margarine helps the chocolate to set up more firmly.)
10. Using your hands, dip each cookie/egg into chocolate to cover the top and sides. Set on a rack to cool, then sprinkle decorations on top before the chocolate cools and sets. Cool completely. To package for shipping, place each egg in a cupcake paper to keep them from sticking together. Pack in a disposable aluminum pan with a lid.

PEANUT BUTTER BROWNIES:

- 1 cup butter, PLUS 2 tablespoons
- 2 1/4 cups sugar
- 5 large eggs
- 1/2 tablespoon vanilla extract
- 3/4 cup flour, PLUS 1 tablespoon
- 3/4 cup cocoa powder, PLUS 1 tablespoon
- 1/4 tablespoon salt
- 1/2 cup semisweet chocolate chips
- 3/4 cup chopped nuts (optional)
- 1/2 cup creamy peanut butter, for swirling in batter

FROSTING:

- 1 cup butter, softened
- 1 cup creamy peanut butter
- 4 cups powdered sugar
- 1/4 cup milk
- 1/2 teaspoon vanilla

CHOCOLATE GLAZE:

- 1 cup dark chocolate chips
- 1 tablespoon margarine, yes, margarine, not butter
- decorative sprinkles for the top

Yield: 32 eggs

Per Serving (excluding unknown items): 378 Calories; 23g Fat (52.1% calories from fat); 5g Protein; 42g Carbohydrate; 2g Dietary Fiber; 60mg Cholesterol; 207mg Sodium; 35g Total Sugars; trace Vitamin D; 24mg Calcium; 1mg Iron; 128mg Potassium; 50mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com