

Decadent buckeye brownies

Ingredients:

1 box brownie mix, with ingredients according to package for 13x9 sized pan.
(Mine called for 2 eggs and 2/3 c. oil)

Peanut butter filling:

3/4 c. butter, melted (1 and a 1/2 sticks)
1 1/2 c. creamy peanut butter
1 tsp. vanilla extract
3 c. powdered sugar

Ganache:

10 oz. mini semisweet chocolate chips
6 Tbsp. milk (I used 1%)

Directions:

Brownies:

- Prepare the brownie mix according to package directions.
- Line the baking dish with parchment paper so the brownies are easy to remove and cut later. Pour the brownie batter into it.



Make the peanut butter filling as the brownie bake.

- In a glass mixing bowl, melt the butter.
- Combine the melted butter and peanut butter until smooth.
- Stir in the vanilla.
- Add the powdered sugar a cup at a time. It will be really hard to mix it if it is added all at once.
- Mix the filling using a spoon. It will be a bit stiff. Mix until there are no powdered sugar lumps and the filling is creamy.
- Note: You can either mix by spoon, with your hands (which is what I do when I make my buckeye candy), or with a mixer (but I find this thick filling really gums up my beaters).
- Remove brownies from oven when done baking. Immediately drop spoonfuls of the filling onto the brownies.
- Spread out the filling evenly all the way to the edges to make sure the brownies are completely covered.

For the ganache,

in a small microwave safe bowl, combine chocolate chips and milk. Heat for one minute. Stir until smooth. If there are still lumps, microwave an additional 10 seconds. Pour the ganache over the peanut butter layer and spread until evenly distributed.

Refrigerate the brownies in their pan for at least 2 hours so they firm up.

Take the brownies out of the pan by lifting out the parchment paper.

These brownies are VERY rich, so cut them while still cold. NOTE: Cut them into smaller bars than you would for regular brownies. They are called decadent buckeye brownies for a reason! :)