

## **Peanut Butter Cookie Cup Brownies**

Prep time: about 30-40 minutes; Bake time: 30 minutes at 350

Makes a 9x9 pan



*For the peanut butter cookie layer:*

1/2 cup sugar

1/2 cup brown sugar

1/2 cup peanut butter

1/2 cup butter-flavored shortening

1 egg

1 1/4 cup all purpose flour

3/4 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

1 teaspoon vanilla extract

1 teaspoon almond extract

*For the middle layer:*

16 regular size peanut butter cups

*For the brownie layer:*

1/2 cup butter

6 ounces bittersweet chocolate chips or coarsely chopped

3/4 cups sugar

2 eggs

1/2 tablespoon vanilla

1/2 cup + 2 tablespoons all-purpose flour

1/4 teaspoon salt

Preheat your oven to 350 degrees. Line a 9x9 pan with aluminum foil, leaving a few inches hanging over the sides (this foil will turn into handles to lift the brownies out of the pan later). Spray the foil generously with nonstick spray, paying special attention to the corners and sides.

To make the cookie dough, in a mixing bowl, cream together the butter-flavored shortening, peanut butter, and sugars. Add in the egg and mix until combined. Stir in the baking soda, baking powder, salt, vanilla extract, and almond extract. Mix in the flour until combined. Press the dough into the bottom of the pan.

Place the 16 peanut butter cups on top of the peanut butter cookie dough in one layer.

To make the brownies, in a microwave-safe bowl, melt the stick of butter. Add the chocolate and let sit for 30 seconds to 1 minute. Stir and if the chocolate isn't fully melted, microwave for 30-second intervals until smooth, stirring in between.

In a mixing bowl, mix together sugar, eggs, and vanilla until incorporated. Add in the butter/chocolate and mix until thick and glossy (about a minute). Stir in the flour and salt until just combined. Pour on top of the peanut butter cup layer.

Bake for 30 minutes if you like fudgy brownies; bake for 35-40 minutes if you like them a little more cooked and firm.

Peanut butter cookies adapted from [Betty Crocker](#)

Brownies from The Pastry Queen cookbook

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*