

Peanut Butter Cup Crack Brownies

Recipe by Leighan McParland

Leighan works in our office and has made lots of cakes and cupcakes for us. They are always very tasty and pretty to look at. To see some of her other creations or if you are looking for someone to make some treats for you, check out her website:

<https://www.facebook.com/cakesandconfetti>

Ingredients:

1/2 cup all-purpose flour
1/3 cup cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, melted
1 cup granulated sugar
1 teaspoon vanilla extract
2 eggs

1 and 1/2 cups mini unwrapped Reese's peanut butter cups

3/4 cup milk chocolate chips
1/2 cup peanut butter
1/2 tablespoon unsalted butter
1 cup Rice Krispies

Directions:

Preheat oven to 350 degrees F. Spray an 8x8 inch pan with non-stick cooking spray and set aside.

In a medium-sized bowl, whisk together flour, cocoa powder, baking powder, and salt. Set aside.

In another medium-sized bowl, using an electric hand mixer, beat together melted butter and sugar until well-combined. Add eggs and vanilla, and beat until well-incorporated.

Using a spoon, stir in dry ingredients. Pour batter into prepared pan and bake for 20 minutes.

After 20 minutes, push the mini Reese's peanut butter cups into the top. Then, return to the oven and bake for an additional 5 minutes.

In the meantime, melt together the chocolate chips, peanut butter, and butter over a double boiler or in a microwave. Once completely smooth and melted, stir in Rice Krispies and mix together to evenly coat.

Immediately after removing the brownies from the oven, spread the Rice Krispie layer on top. Let cool to room temperature, then refrigerate for 2 hours before cutting and serving.