

## **Carolbake.com | Carol's Peanut Butter Oreo Brownies**

With Valentine's Day coming up this weekend, I've got the perfect Quick Family Recipe - Peanut Butter Oreo Brownies! I surprised myself when I made these the first time. Now they are a family favorite - my husband loves them!

You can make them for someone you love, your friends or your kids and since it makes about nine brownies, you'll get to enjoy one (or two) yourself!

Here's a few pro tips that I've learned over the years trying to make these - they are perfect after 20 minutes of baking. I always feel like they need another few minutes, but they firm up when they cool. The few extra minutes always dries them out. Take them out at 20 minutes! You'll thank me later! Also, try not to overfill each muffin pan. It's hard not to, but it will make them easier to get out if you don't. And last thing - let them cool before trying to remove them from the pan! Trust me on this one! ;)

Let's get baking together...

### **Ingredients:**

#### **(Makes about 9 Brownie Muffins)**

- Double Stuff Oreos
- Peanut Butter
- Box of Brownie Mix (Plus Anything Needed On Box to Make Mix - Egg, Vegetable Oil and Water)

### **How to Make:**

- Preheat oven to 350 degrees Fahrenheit.
- Use Spray Oil and **SPRAY DOWN YOUR MUFFIN PAN VERY GENEROUSLY** (best to use a non-stick pan, but you still need to spray the pan very generously even with a non-stick pan).
- Take two Oreos and stack them with peanut butter (A layer in the middle and on top).
- Place a stack in each muffin pan opening.
- Make brownie mix according to box.
- Pour brownie mix over each cookie stack, but remember to try not to overfill.
- Bake for 20 minutes or until cooked. I'm telling you, they firm up when cooling, so pull them out at 20, or you may have brownies that lean a little on the dry side.
- Pull out of the oven and let cool. Take a knife and gently pull brownie apart from the side of the pan. They should start to pop right out when you get it started, but be patient and work slow.
- Serve with ice cream and Enjoy! :)

Let me see those sweet brownie pics! Share them with me and let me know how they turned out on [Instagram](#) or [Facebook](#)!

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