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The BRiC (Brownie/Reese's/Cookie)

(Makes 8-10 in large-sized muffin tins)



The "BRiC" Photo provided

INGREDIENTS

1 package brownie mix (the boys don't have a particular brand, but like either milk chocolate or "thick-fudgy" brownies)

1 package cookie dough (peanut butter or chocolate chunk), or your favorite homemade cookie dough

8-10 Reese's Peanut Butter Cups

1 jar caramel sauce (optional)

DIRECTIONS

Grease large sized muffin tins well. Prepare brownie mix and set aside.

Press two squares of store-bought cookie dough into the bottom of each muffin tin, forming the base layer. If you use homemade, this would probably be about two tablespoons of dough.

Place unwrapped peanut butter cup upside down, right on top of the cookie dough.

Drizzle 1/2 to 1 teaspoon of caramel sauce over peanut butter cup.

Spoon brownie batter over the first three ingredients in each cup, allowing the batter to come about 1/2 to 2/3 to the top of the muffin tins. Bake any excess brownie batter separately.

Bake at 300-325 degrees for approximately 25 to 30 minutes, or until brownies are done. (The boys say that you need to bake these at a fairly low temperature, so the cookie doesn't get overdone while the brownie is getting done.)

When done, turn out of muffin tins and serve with a scoop of your favorite ice cream.

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