

Dark Chocolate Peanut Butter and Holiday Chip Brownie Bites

<http://unihomemaker.com/2013/12/18/dark-chocolate-peanut-butter-and-holiday-chip-brownie-bites/>

Ingredients:

- 2 cups of dark chocolate peanut butter (I used Peanut Butter & Co. brand)
- 4 eggs
- 1 teaspoon of vanilla extract
- 1 1/4 cups of all-purpose flour
- 1/2 teaspoon of salt
- 3/4 cup of holiday chips + extra to sprinkle on top (I used Nestle Tollhouse brand)

Preparation:

Preheat the oven to 350 degrees F. Grease or line baking cups in the muffin pan (I used 2 12-cup muffin pan and a 6-cup muffin pan).

Using a stand or electric mixer (or mix by hand) mix together peanut butter, eggs and vanilla extract until smooth. Then add flour and salt and mix until combined, scraping down the sides of the bowl. Fold in holiday chips.

Using a 1-1/2 tablespoon cookie scoop, spoon batter into each baking cup (about 1/3 full). Sprinkle extra holiday chips on top. Bake for 12-14 minutes or until the tester/toothpick inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.