

PEANUT BUTTER BROWNIE BITES

2 ½ Tbsp butter, softened ½ tsp vanilla extract
2/3 cup creamy peanut butter 1 cup bittersweet or dark chocolate chips
1 cup confectioners sugar 2 tsp light corn syrup
1 package **TSG Breathtaking Deep Chocolate Brownie Mix**

1. Prepare brownies according to box directions. Cool completely.
2. Place peanut butter, confectioners' sugar, butter and vanilla extract in a medium mixing bowl. Using an electric mixer on medium high, beat until smooth.
3. Using a spatula spread the peanut butter mixture evenly over the brownie. Freeze for 1 hour.
4. Prepare the Chocolate Glaze when the hour is almost up. Place chocolate in a microwave safe bowl. Microwave on High for 1 minute, stir and return the microwave for 20 second intervals until it is fully melted. (Or melt chocolate in the top of a double boiler.) Add corn syrup to melted chocolate and stir.
5. Allow the chocolate glaze to cool slightly, about 4 minutes. Using a spatula spread the glaze over the peanut butter layer.
6. Refrigerate for at least 30 minutes.
7. Cut the Peanut Butter Brownie Bites into 36 miniature brownies or (16) 2-inch bars.