

## OREO PEANUT BUTTER BROWNIE CUPCAKES



The recipe for my Oreo Peanut Butter Brownie Cupcakes, is adapted from wikihow: [How to Make Oreo Peanut Butter Brownie Cupcakes](#).

The wikihow recipe calls for *two* Oreos instead of one, and less peanut butter stuffing than I used. I'm sure the wiki recipe is just as satisfying as mine, but the fact is, my version teemed with a luscious and creamy texture, that oozed decadent peanut butter and chocolate flavor.

What makes this recipe so appealing is the endless options for the filling.

- Chocolate Lovers Oreo Brownie  
Cupcakes: substitute Nutella for the peanut butter
- *Peanut Free* Oreo Caramel Brownie  
Cupcakes: substitute two chewy caramel
- Oreo Chocolate Covered Cherry Brownies: instead of peanut butter filling, blend together, 1 bag of pitted, frozen sweet cherries, 1/2 cup granulated sugar, and a dash of almond extract
- Oreo Chocolate Mint Brownie Cupcakes, add a York Peppermint Patty

Pick your pleasure, and enjoy!





Oreo Peanut Butter Brownie Cupcakes

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Yields 1

Decadent and gooey brownies, this recipe is perfect to travel for picnics or family gatherings

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[Prep Time](#)

15 min

Cook Time

25 min

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Ingredients

1. 1 package store bought brownie mix with chocolate chips, I used Ghirardelli
2. 1 egg
3. 1/4 cup water
4. 1/4 cup vegetable oil
5. 2 sleeves oreo cookies, 1 dozen
6. 1 cup creamy or chunky peanut butter
7. 1 package cupcake holders

Instructions

1. Preheat oven to 350 degrees F.
2. Line a cupcake pan with cupcake liners
3. In a medium mixing bowl combine brownie with 1/4 cup water, 1/4 cup vegetable oil, and egg until just blended
4. Put one oreo into each cupcake liner
5. Top each cookie with 1 teaspoon peanut butter, Nutella or individual soft caramels
6. Carefully add brownie batter to top of liner
7. Bake for 20-25 minutes, checking for doneness after 15 minutes. The sides will be firm to the touch when done, however the top will remain soft due to the peanut butter filling
8. Cool 3-4 minutes in pan, transfer to a serving plate, allow to cool completely
9. Store in airtight container

By Rebecka

Adapted from [wikipediawiki: Oreo Peanut Butter Brownie Cupcakes](#)

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