

# Chocolate Peanut Butter Bombs

From MightyDelighty

This is what you will need to make them.....

A pan of prepared brownies, box mix is fine (I'll explain a little more on this later)

3-4 Tbsp Creamy Dreamy Peanut Butter Frosting

Chocolate Candy melts

Peanut Butter (creamy)

Apple Sauce

Plastic baggie with the corner snipped.

Prepare the brownies according to the instructions,  
BUT instead of using the amount of oil it calls for cut it in half  
and make up the difference in apple sauce.

(So 1/2 applesauce and 1/2 oil.)

The reasoning behind this is that if you only use oil after it's all mixed up and you dip them they will ooze.

This happens a lot with cake pops (to me anyway) if I use only oil.

It doesn't affect the flavor at all when using applesauce.

Let the brownie cool completely before you crumble them up in to a big bowl.

Add in 2-3 tbsp of creamy dreamy peanut butter frosting and mix with a big spoon.

Start with a small amount and add if you need more.

You want the mixture to be soft and pliable to the touch after mixed and not a big bowl of mush

After you mixed the brownies and the frosting you can roll them out immediately.

I use a Tbsp. measurement and scoop out all the mixture then roll them up..

Melt your candy melts in the microwave in 30 second bursts until the it begin to melt and mix, mix, mix.

Do not overheat them or they will never thin properly, they will be done before you think they are.

If you need to you can add in a tsp. or two of oil to thin it out, but if you melt it slow  
enough and mix it enough you shouldn't have to even add anything.

Dip the balls into the melted chocolate using a candy dipper or a fork, let the excess drip away.

Place them on a wax paper lined cookie sheet to set.

With the extra melted chocolate you have add in a tbsp of creamy peanut butter and mix I well, pour into a small  
Plastic baggie with the corner cut and drizzle onto the tops .

Let set completely.

Eat and enjoy!!

# Creamy Dreamy Peanut Butter Frosting

## 1/2 Recipe

From MightyDelighty

This is what you will need.....

- 1/2 stick of butter (1/4 cup) (softened to room temperature)
- 1/4a cup of creamy style peanut butter
- 1oz. Cream cheese (softened to room temperature)
- 2 Tbsp. sweetened condensed milk
- 1/2 tbsp. Vanilla extract.
- 1./2 lb. confectioners sugar/powdered sugar (approx. 1 3/4 cup-2 cups)
- 1-2 Tbsp. Heavy cream, 1/2 & 1/2 or milk (your preference)

With a mixer mix together the butter, cream cheese, peanut butter and sweetened condensed milk. Add in vanilla. Make sure it is all creamed together.

Begin adding in the confectioners sugar a little a time.

Keep in mind powdered sugar is very airy and what I may measure , might be more or less to you.

If it looks too dry add in some heavy cream, 1/2 & 1/2 or milk until it is smooth and not grainy.

If you add too much powder sugar add in some liquid, until it gets to when YOU like it.

Keep mixing the frosting until you get a smooth consistency.

It should be fluffy and moist looking with soft peaks.

If is seems too overly "wet" add a little powdered sugar into the mix.

But keep in mind this is a "butter" based recipe, so as soon as you put the frosting in the fridge it will set up