

PEANUT BUTTER BROWNIE CUP



If you like peanut butter cup candy, you will love this version of our Gourmet Brownie Mix. A rich and chewy chocolate brownie with a peanut butter center that melts in your mouth.

Bakers know the combination of peanut butter and chocolate has always been a favorite so try this wonderful brownie. Your customers will not be able to resist; it will be love at first bite!

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this delicious Brownie. Have them suggest Peanut Butter Brownies to all of your customers. Place them in a prominent spot and keep plenty on hand to create impulse sales. Package some in dozens or half dozens for even more sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Gourmet Brownie Mix
- Westco Crème Cake Mix (dry)
- BakeMark Caramel Dipping Icing



PEANUT BUTTER STREUSEL RECIPE

- 4 Lbs. Your favorite Westco Crème Cake Mix (dry)
- 1 Lb. Peanut Butter - Creamy or Chunky

Rub ingredients together by hand until crumbles form.

1. PREPARE BATTER & DEPOSIT



Mix the batter following the directions on BakeMark Gourmet Brownie Mix, adding roasted peanuts if desired. Deposit 2-3 ounces of the batter into a well-greased muffin baking pan.

2. ADD PEANUT BUTTER



Using a pastry bag, pipe a ribbon of Creamy or Chunky style Peanut Butter.

3. TOP & BAKE



Sprinkle each cup with Peanut Butter Streusel (see recipe on front) Bake at 360°F for 18 - 20 minutes. DO NOT OVERBAKE

4. DECORATE



Allow the Brownies to cool well before removing them from the pans. Ice them with BakeMark Caramel Dipping Icing if desired.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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