

Brownie Cups

1 package brownie mix (plus to make cake-like brownies)
2 squares (1 oz ea) white chocolate for baking
2 Tbl milk
1 package (8 oz) cream cheese, softened
1/4 cup powdered sugar
1 cup thawed, frozen whipped topping
Strawberries or whatever fruit you like



- ✚ Preheat oven to 325°F. Mix brownie mix according to package directions for cake-like brownies. Spray cup's tray with nonstick cooking spray for baking. Place some batter in each cup, filling only cups 2/3 full. Bake 14 minutes; do not over bake!
- ✚ Remove pan from the oven and immediately press tops of brownies to make indentations (I use a lid from one of my spice bottles). Cool in pan appx 15 minutes; it'll be easier to take them out without braking. Loosen edges (try to turn them from side to side first).
- ✚ Microwave white chocolate and milk on high 1 minute; stir until smooth. Mix cream cheese and powdered sugar in a different bowl. Add white chocolate mixture until smooth. Fold in whipped topping.
- ✚ I don't put the filling into the brownie cups till it's almost time to serve. If you can't do it, keep the filled brownies in the fridge. Put cut up fruit on top of the filling of each brownie cup.