

Tuxedo Brownie Cups

(For the next Death by Chocolate Night, of course something Chocolate!)

1 package (19-21 oz) fudge brownie mix (plus ingredients to make mix)
2 squares (1 oz each) white chocolate for baking
2 tablespoons milk
1 package (8 oz) cream cheese, softened
1/4 cup powdered sugar
1 cup thawed, frozen whipped topping
1 pint small strawberries, sliced
orange zest, mint leaves, melted semi-sweet chocolate for baking (optional)

- 1. Preheat oven to 325. Spray cups of mini-muffin pan with non-stick cooking spray. Prepare brownie mix according to directions for cake-like brownies. Using a small scoop, fill each cup 2/3 full. Bake 14 minutes or until edges are set (do not overbake).**
- 2. Remove pan to cooling rack. Immediately press tops of brownie with a tart shaper or spoon to make indentations. Cool in pan 15 minutes. Loosen edges and gently remove the brownies from pan. Cool completely. Repeat with remaining batter.**
- 3. Microwave white chocolate and milk, uncovered on high 1 minute; stir until smooth. Cool slightly. Combine cream cheese and powdered sugar; mix well. Gradually stir in white chocolate mixture until smooth. Fold in whipped topping.**
- 4. Pipe mixture into cooled brownie cups using a piping tool/decorating press. Arrange strawberry slices on top. Garnish as desired. Place in airtight container and refrigerate 1-3 hours before serving. tip: to get even strawberry slices, slice them using your egg slicer.**