

# ROLD GOLD® Almond Butter Brownie Cups

## Ingredients

- 2 cups ROLD GOLD® Thins
- 1/2 cup unsalted butter
- 2/3 cup almond butter, divided
- 3/4 cup unsweetened cocoa powder
- 1/4 tsp salt
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 tsp vanilla extract
- 1/2 cup all-purpose flour
- 2 tbsp caramel sauce
- 1 cup semi-sweet chocolate chips
- 1 tbsp coconut oil

## How to make it

1. Preheat oven to 325°F. Grease and line 12 standard muffin cups with paper liners.
2. Set aside 12 whole ROLD GOLD® THINS Original. Break remaining ROLD GOLD® into smaller chunks and set aside.
3. In medium saucepan set over medium heat, melt butter and 2 tbsp almond butter. Remove saucepan from heat. Stir in cocoa powder and salt until combined and smooth. Stir in brown sugar and granulated sugar until blended.
4. One at a time, using electric mixer, beat in eggs, beating well to incorporate after each addition. Stir in vanilla extract. Stir in flour just until incorporated. Spoon evenly into prepared cups, filling about two-thirds full.
5. Bake for 15 to 20 minutes or until only a few moist crumbs stick to a toothpick when inserted into center of brownie. Let cool completely in pan on wire rack.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	12

## Made with



**ROLD GOLD® Thins**

6. In small bowl, stir together remaining almond butter and caramel sauce. Spread mixture evenly over each brownie. Top with crushed ROLD GOLD®.
7. In small microwave-safe bowl, stir together chocolate chips and coconut oil. Microwave on HIGH, stirring every 30 seconds, for 1 to 2 minutes or until completely smooth. Spoon chocolate mixture evenly over top; spread to even layer.
8. Top each brownie cup with a whole ROLD GOLD®. Let stand for 20 to 30 minutes or until chocolate is firm and set.