

BROWNIE SUNDAE COOKIES

These cookies will be the show-stopper at your next event! Featuring all the toppings of a brownie sundae. . . including our [Honey Roasted Peanuts](#).

INGREDIENTS

- For BROWNIE COOKIES
- 1 Box of Brownie Mix
- 2 Eggs
- ¼ cup Vegetable Oil
- ¼ cup Flour
- 1 tsp Vanilla Extract
- 1 cup Chocolate Chips
- 1 ½ cups Terri Lynn Honey Roasted Peanuts (chopped)
- For CREAM CHEESE MIXTURE
- 6 oz Cream Cheese (room temperature)
- 2 ½ cups Heavy Whipping Cream
- 6 tbsp Instant Vanilla Pudding Mix
- 1 cup Powdered Sugar
- 1 tsp Vanilla Extract
- For "SUNDAE" TOPPINGS
- Store Bought Hot Fudge
- Rainbow Sprinkles
- Maraschino Cherries

DIRECTIONS

- Mix brownie mix, eggs, oil, flour, 1 teaspoon vanilla extract, chocolate chips and 1 cup of the peanuts together.
- Roll the dough in 1-1/2-inch balls.
- Bake on greased cookie sheet at 375 degrees for 10 minutes. Allow to cool.
- For Cream Cheese Mixture—mix the cream cheese, whipping cream, pudding, powder sugar, and 1 teaspoon vanilla extract.
- Spread or pipe the cream cheese mixture over cooled cookies.
- Spread hot fudge over the cream cheese layer.
- Add sprinkles, remaining chopped peanuts, and a cherry to each cookie. Devour!



DELUXE BUTTERSCOTCH NUT BARS

Butterscotch fans rejoice! These sweet, salty treats will make your day. Featuring our [Deluxe Mix Nuts](#).

INGREDIENTS

- 1 ½ cups Flour
- ¾ cup Brown sugar
- ¼ tsp Salt
- 10 tbsp Butter, softened to room temperature
- 1 cup Terri Lynn Deluxe Mix Nuts
- 1 cup Butterscotch chips
- 2 tbsp Heavy Cream

DIRECTIONS

- Mix flour, brown sugar, salt, and butter in a small bowl till crumbly.
- Press crumbs into the bottom of a greased 9"x13" pan.
- Bake at 350 for 10 minutes.
- Sprinkle Deluxe Mix Nuts over hot crust.
- Melt butterscotch chips and cream together in a glass bowl in the microwave, slowly in 30 second increments.
- Pour melted chips/cream mixture over the nuts.
- Bake for about 5-10 more minutes, or until bubbly.
- Allow to cool before cutting (and eating)!

