Peppermint Brownie Cookies

**Ingredients**

* 1 box Pillsbury chocolate fudge brownie mix (19.5 ounce or family size)
* 1/4 cup butter, melted
* 4 oz. (1/2 block) cream cheese, softened
* 1 egg
* 7 ounces (1/2 can) sweetened condensed milk
* 2 3/4 cups powdered sugar
* 1/2 tablespoon peppermint extract
* green food coloring
* 4 blocks (about 4 ounces) chocolate Candiquik

**Instructions**

1. Heat oven to 350 degrees. In a medium bowl, beat the brownie mix, butter, cream cheese, and egg. The dough will be a little sticky. Scoop the dough onto an ungreased cookie sheet, making about 24 cookies. Smooth the edges of each to form a round cookie.
2. In a separate bowl, mix the sweetened condensed milk, powdered sugar, peppermint and a few drops of green food coloring (if desired) until combined. Form the mixture into about 1 inch balls. Make sure you have one ball for each cookie. Set aside.
3. Bake for the cookie dough 12 minutes, keeping an eye out to make sure the cookies doesn't over cook or undercook.
4. Allow the cookie to cool for about 2-3 minutes after they come out of the oven, then press a peppermint ball lightly into the center of each cookie. The peppermint mixture will soften slightly, but that is OK. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.
5. Melt the 4 blocks of chocolate in a microwavable bowl for 45 seconds. Stir the chocolate and melt for additional 15 seconds or until the chocolate is completely melted. (Candiquik comes in 16 ounce packages. When you open it, there are 16 blocks. Cut off 4 of these blocks for this recipe.) Spoon about 1/2 a tablespoon of melted chocolate on top of each cookie so it covers the peppermint patty layer. Let the chocolate set. Store in an airtight container.