# Oreo Brownie Cups

**Yield:** 18 Servings 1 Brownie Cup Each **Author:** Lauren

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Prep time: 10 M Cook time: 30 M Total time: 40 M

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The words skinny and oreo brownie don't typically go together, but this is a slimmed down version of one delicious brownie! 5 WW Freestyle Points and 5 Green, 5 Blue, and 5 Purple WW Points for a yummy treat

## INGREDIENTS:

- 1 box Brownie Mix (I used sugar free to keep points down)
- 20 Oreos
- 1 can Diet Coke (Start with 1 Cup)
- 4 oz Cool Whip
- Cooking Spray

## INSTRUCTIONS:

1. Preheat oven to 350
2. Spray cupcake pan well with cooking spray, or place cupcake holders in each hole and spray those.
3. Place an oreo at the bottom of each cup (18 total)
4. In a medium mixing bowl, mix the powdered box mix with 1 cup of diet coke. If the batter seems to thick slowly add the remaining coke until you reach the desired consistency for brownies
5. Spoon batter into cups, just enough to fully cover each oreo. If your batter is thin, the oreos will float to the top and that is okay
6. Bake for 18-20 minutes until the brownies firm up. This can be tricky if your oreo floats because you can't stick a tooth pick in. If you push on the brownie and it has a bouncy texture you can remove them from the oven
7. Left cool completely and remove brownies from cupcake holders if used
8. Place a spoonful of cool whip on top of each cup
9. Take remaining 2 oreos and crush them. Sprinkle on top of each brownie cup. Serve and Enjoy!