



Add a new WOW to your Brownies

10

Brownie

Transformations

Never Fail Brownies

START WITH THE BASIC RECIPE:

1 cup butter
2 cups white sugar
3 eggs
½ tsp salt (optional)
1 cup flour
1 cup cocoa, sifted

MAKING

In the bowl of your mixer, combine butter and sugar well.

Add eggs and mix well again.

In a separate bowl, mix dry ingredients and then add to wet ingredients. Mix well, scraping down the sides as necessary.

The batter will be very thick and almost like cookie dough. This is okay!

Spread in a 9" x 13" pan.

BAKING

Bake 30-40 minutes at 350 °F.

Brownies are done when a toothpick inserted in the center comes out clean. Don't overbake!

Fudgy Marshmallow Brownies

2 cups mini marshmallows
6 TBSP milk
6 TBSP butter
1½ cups sugar
½ cup chocolate chips



Remove brownies from oven three minutes early. Place mini marshmallows on top of your brownies as soon as the pan comes out of the oven. Return the pan back into the hot oven (remember to turn it off, first) until the marshmallows puff up.

In a pan, bring milk, butter, and sugar, to a boil. Boil for 1 minute, then remove from heat. Add chocolate chips and stir until smooth.

Spread over marshmallows while still hot.

Brownies with Coconut Icing

Icing:
½ cup butter
4 cups icing sugar
2 tsp coconut extract
2-3 TBSP coconut milk
1 cup toasted coconut



Beat butter in a large bowl until smooth.

Slowly mix in icing sugar until crumbly. Mix in coconut extract (will be very crumbly).

Add 2-3 TBSP coconut milk, 1 TBSP at a time until you reach the consistency you like. Stir in ¾ cup toasted coconut.

Spread icing over cooled brownies and sprinkle with remaining ¼ cup toasted coconut.

* You can toast coconut in a frying pan over low heat – just stir it frequently and keep an eye on it. Remove it from the heat when it begins to brown.

Cherry Cheesecake Brownies*

* Note: Variation must be done before brownies are cooked!

1 package cream cheese
1 egg
1tsp vanilla
1/3 cup sugar
1 can cherry pie filling,
divided



Put half the brownie batter in the pan.

Beat cream cheese, egg, vanilla and sugar until smooth. Spread over the brownie batter and dollop 1/2 of the cherry pie filling on top of that.

Dollop the remaining brownie batter on top of all the rest of it and try to swirl it around a bit to make it look pretty. As it bakes, it will spread over top.

Bake at 350°F for 30-35 minutes or until the center seems to be "set." (That means it might jiggle a bit but will still look solid.)

This is much easier to cut after it's been refrigerated for a few hours.

Serve with remaining pie filling.

Cheesecake Brownies*

* Note: Variation must be done before brownies are cooked!

1 package cream cheese
1 egg
1 cup mini chocolate chips



Mix softened cream cheese and egg until smooth. Mix in chocolate chips.

Dollop spoonfuls of cream cheese batter on top of brownie batter before placing in the oven.

Bake 30-40 minutes at 350°F.

Chocolate Mocha Brownies

* Note: Variation must be done before brownies are cooked!

Add to batter:

2 tsp instant coffee powder

Icing:

½ cup softened butter

1½ cups icing sugar

3 TBSP cocoa

1 tsp instant coffee powder

2 tsp whipping cream 35%

Drizzle:

⅓ cup dark chocolate chips

1 tsp shortening or coconut oil



For the batter, sift coffee powder in with the cocoa. Bake as usual.

For the icing, mix butter and icing sugar together and beat until light and fluffy (should take 3-4 minutes). Add coffee powder, cream and cocoa and mix for one more minute. Frost brownies when they have cooled down.

For the drizzle, microwave half the chocolate chips with the shortening (or coconut oil) until melted and smooth. (Use 20-30 second increments to prevent over heating the chocolate.) Add the balance of the chocolate chips and stir until smooth. Drizzle over frosted brownies.

Brownies with Nuts

* Note: Variation must be done before brownies are cooked

1 cup chopped walnuts

or

1 cup chopped pecans



After batter is mixed, add nuts and combine, preferably by hand.

Sprinkle extra nuts on top, if you like.

Bake as usual.

Slow-Poke Turtle Brownies

* Note: Variation must be done before brownies are cooked

Batter Additions:

½ tsp cinnamon
1 cup chocolate chips
1 cup chopped pecans

Poke sauce:

½ cup caramel sauce

Icing:

6 TBSP softened butter
¼ cup and 2 TBSP cocoa
2 TBSP corn syrup
1 tsp vanilla
1 ½ cups icing sugar
2-3 TBSP milk

Toppings:

½ cup chopped pecans
¼ cup chocolate chips
¼ cup caramel sauce



For the batter, add cinnamon in with the cocoa. Mix well. Add chocolate chips and pecans and combine. Bake as usual. Do not over cook.

Allow pan to cool 5 minutes on a rack . Poke holes all over the brownies using the end of a wooden spoon. Pour ½ cup caramel over the holes – use a spatula to spread it into the holes more evenly. Freeze 30 minutes to set the caramel.

Beat the butter, cocoa, syrup and vanilla until blended. Add icing sugar and 2 TBSP milk. Beat until smooth and airy. Add additional TBSP of milk, if needed, to thin enough to spread.

After caramel sets, spread icing on top, sprinkle with chocolate chips and pecans. Drizzle caramel sauce on top.

Refrigerate to set frosting – this makes it easier to cut.

Brownie Truffles*

1 pan cooked brownies
1 block 250g cream cheese
(softened)
2 cups chocolate chips, or
other chocolate
sprinkles

parchment paper



Allow brownies to cool completely.

Remove the outer, crusty edge and crumble remaining brownies. Mix with cream cheese.

Roll firmly into small, bite-sized balls and place on parchment paper on cookie sheet. Freeze for 20-30 minutes (or until firm).

Place chocolate chips in cereal bowl-sized microwave safe dish and melt in microwave 30 seconds at a time to prevent burning. Stir until smooth.

Drop brownie balls in melted chocolate and fish out with forks to let excess drip off. Place on parchment paper, decorate with sprinkles and refrigerate.

Peanut Butter Brownies*

Filling:

$\frac{3}{4}$ cup butter, melted
1½ cups creamy peanut butter
1 tsp vanilla
3 cup icing sugar

Ganache:

1½ cups chocolate chips
6 TBSP whipping cream (35%)



While brownies are cooking, mix melted butter, peanut butter, vanilla and icing sugar. Beat until smooth.

Gently drop filling on top of still-warm brownies. Use your fingers to spread.

Place chocolate chips and cream in cereal bowl-sized microwave safe dish and melt in microwave 30 seconds at a time to prevent burning. Stir until smooth. Pour over peanut butter layer, spread. Refrigerate for 2 hours or more before cutting.

Salted Caramel Brownies

* Note: Variation must be done before brownies are cooked

1 cup chocolate chips

Caramel:

400 g (approx. 2 cups)
caramel candies
(like Kraft caramels)

1 can sweetened
condensed milk

Coarse salt



Fold chocolate chips into batter.

Put two-thirds of the brownie batter in the pan. (You may want to line the pan with foil first, to make it easier to clean.) Bake for 12 minutes at 350°F.

Microwave the caramels and condensed milk for 30 seconds at a time. Stir frequently until melted and smooth.

Pour caramel on top of warm brownie layer. Sprinkle salt on top of caramel. Dollop the remaining brownie batter on top and use a knife to swirl it around a bit.

Bake at 350°F for another 30-40 minutes or until a toothpick inserted in the center comes out clean. Do not over-bake (or the caramel gets hard!)

Cool completely before serving. Sprinkle more salt on top just before serving.

A good brownie recipe can stand on its own, but it never hurts to mix it up once in a while. We hope you enjoy these transformations and visit our blog to see what other delicious treats we have to share.

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