

DOUBLE DUTCH BROWNIES

INGREDIENTS:

185 mL white sugar
125 mL brown sugar
125 mL **MELTED** margarine
2 eggs
3 mL vanilla

235 mL flour
80 mL cocoa
1 mL salt
5 mL baking powder



METHOD:

1. **Preheat** oven to 350 F. In a **small bowl** measure out the flour, cocoa, baking powder and salt. Mix well with a **fork**.
2. **Lightly grease** the bottom and sides of an 8 x 8 inch square cake pan with the wrapper from your margarine.
3. Melt your margarine in the microwave in a **glass liquid measuring cup** (with paper towel on top) until **fully** melted but not bubbling (about 45 sec).
4. In a **medium bowl** use a **fork** to mix together the white sugar, brown sugar, and melted margarine. Stir till it's smooth and has no lumps.
5. Add the eggs and vanilla and stir till well blended.
6. Use a **wooden spoon** to stir in the flour mixture.
6. Using a **rubber spatula**, scrape out the mixture into the center of the pan all in one spot. Then use the **offset metal spatula** to spread the batter to the corners and level it out.
7. **Bake for 23-27 mins** or till top looks a little dry and is not too soft to the touch. **Let cool for 5 mins**. Go around the sides with a metal spatula to loosen before inverting it onto your cutting board and then again onto your cooling rack. Let cool before icing.

DECADENT BROWNIE ICING: (for the group)

60	ml	margarine
1/2		beaten egg (25 mL)
60	ml	cocoa
60	ml	semi-sweet chocolate chips
375	ml	icing sugar (125+125+125)
30	ml	light cream or milk
2	ml	vanilla

METHOD:

1. In a **medium bowl** beat the margarine with an **electric mixer** till soft.
2. Melt the chocolate chips in the microwave in a **glass custard cup** on **40% power** for 1 min. Stir with a **fork**, then return to microwave for another 20 secs on 40% . Stir till melted. **VERY IMPORTANT TO USE 40% POWER!!!**
3. Use your **blue mini rubber spatula** to add the melted chocolate to the margarine and beat. Then add the cocoa, beaten egg and vanilla and beat again till smooth.
5. Add 125 mL of the icing sugar and all of the cream/milk. Beat till smooth.
6. Add the next 125 mL of icing sugar and beat. Use your mini rubber spatula to clean down the sides of the bowl as you go.
7. Continue to add the last 125 mL of icing sugar as needed and beat till desired thickness has been reached.