

# DOUBLE DUTCH CHOCOLATE BROWNIES

## INGREDIENTS:

250 mL	brown sugar	3	eggs
250 mL	white sugar	5 mL	vanilla
250 mL	melted margarine/butter	5 mL	baking powder
125 mL	double dutch cocoa	310 mL	flour
2 mL	salt		

## METHOD:

1. Preheat oven to 350 F.
2. Grease and flour a 9" x 9" square cake pan with 2 inch deep sides.
3. In a large bowl stir together the melted margarine, sugars, and cocoa.
4. Add in eggs one at a time, beating after each one.
5. Add vanilla, flour, salt and baking powder and beat till smooth.
6. Pour into prepared pan and bake for 25-30 min or until top is just set.  
(Do not overbake as the brownie tastes better if it is chewy. Remember that it will continue to cook as it cools down in the pan so do not cut it until it has cooled.)

## DECADENT BROWNIE ICING:

125	ml	margarine or butter
1		egg
125	ml	cocoa
125	ml	semi-sweet chocolate chips
750	ml	icing sugar
50	ml	light cream ( you can use whole milk as well)
5	ml	vanilla

Beat the margarine with an electric mixer till soft. Add the cocoa and the egg. Beat till smooth. Melt the chocolate in the microwave on 40% power for 2 minutes. Stir till fully melted. Add the melted chocolate to the cocoa mixture and beat. Add 1 cup of icing sugar, vanilla and cream. Then add the next cup of icing sugar and beat till smooth. Continue adding the last cup of icing sugar till icing is of desired spreading consistency.