

BLENDER BROWNIES

SERVINGS: 4 | PREP TIME: 15 MINS | COOK TIME: 15 MINS

INSTRUCTIONS:

1. Preheat the oven to 350.
2. In the jar of your blender, add the butter, milk chocolate chips and semi sweet baking chocolate.
3. Begin to blend, then stop the blender and add the eggs, cocoa powder, sugars, vanilla, and salt then blend again until smooth.
4. Stop the blender and add the flour, pulse a few times.
5. In a small bowl, combine the 1 teaspoon flour and 1 cup chocolate chips. Sift off any extra flour and fold the chips into the batter
6. Pour into a greased 8x9" pan
7. Bake for 25-30 minutes

FROSTING INSTRUCTIONS

1. Using a hand mixer or clean jar for the blender, beat together all ingredients and frost the cooled brownies.

INGREDIENTS:

3/4 cup unsalted butter, melted
1/3 cup milk chocolate chips
1 1/2 ounces semi sweet baking chocolate
3 large eggs
1/2 cup cocoa powder
1 1/4 white sugar
1/4 cup brown sugar
1/4 tsp. vanilla
3/4 cup + 1 1/2 TBSP. flour
Pinch of salt
1 cup chocolate chips
1 tsp. of flour

FROSTING

1/3 cup heavy cream
2-4 TBSP. milk
7 TBSP. butter, softened
1 tsp. vanilla
1/2 cup cocoa powder
3 cups powdered sugar