

BUCKEYE BROWNIES

by Jenny Rupp

Two brownie mixes

Prepare two brownie mixes of your choice and spread in a greased 15" x 10" jelly roll pan for 24-28 minutes.

Remove from oven and cool completely.

Frosting:

1 cup creamy peanut butter

1/2 cup butter

3 cups powdered sugar

1/3 cup milk

Mix peanut butter and butter in mixing bowl and beat until smooth. Add powdered sugar and milk and mix until smooth. Spread on cooled brownies.

Drizzle:

1/3 cup semi-sweet chocolate chips

1 teaspoon shortening

1-2 tablespoons milk

Melt chocolate chips and shortening in saucepan over low heat, stirring constantly until melted. Add milk until desired consistency is achieved.

Drizzle with a spoon (or Ziploc bag with an edge cut off) over filling.

Garnish:

Press 1/2 mini Reese's peanut butter cup into each square.

CHERRY CORDIAL BROWNIES

Brownie mix

Prepare brownies as directed on box. Allow to cool.

White Frosting:

1 stick butter, softened

1 lb. confectioners' sugar

1/4 cup whole milk or cream

Mix ingredients together until smooth. Spread on brownies.

8 oz. jar of maraschino cherries halves, no pits, no stems

Chop the drained maraschino cherries and sprinkle on white frosting. Then prepare chocolate glaze.

Chocolate Glaze:

1 oz. unsweetened chocolate

1 tablespoon butter or margarine

1 tablespoon light corn syrup

1-1/2 tablespoons milk or cream

1/2 tablespoon vanilla

1 cup confectioners' sugar

Melt chocolate with butter in 2-quart sauce pan. Remove from heat and add rest of ingredients, mixing until smooth. Glaze should be thin. Add more milk if necessary. Drizzle chocolate glaze diagonally across the brownies.

Tip: When drizzling glaze, go off the side of the pan so there no weird "u" shapes on the edges of the brownies.

Do not cut.

CHOCOLATE-RASPBERRY BROWNIES

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Two brownie mixes

Prepare brownies as directed on box.

Pour half the batter into a greased 9 x 13 pan and freeze for 10 minutes.

Spread:

½-¾ cup high quality raspberry preserves gently over cold brownie batter. Pour remaining batter over preserves and bake as directed on brownie mix box. It may need an extra 5 minutes.

Allow to cool completely.

Frosting:

3 cups powdered sugar

6 tablespoons unsweetened cocoa powder

6 tablespoon butter, melted

2 teaspoons vanilla extract

2-4 tablespoons boiling water

In a medium mixing bowl, stir together the powdered sugar, cocoa powder, butter and vanilla. Stir in enough boiling water to make a frosting of spreading consistency (it should be glossy and smooth).

Spread over cooled brownies.

Garnish:

Use white frosting and pipe a dollop with a bag or Ziploc with edge cut off. Gently press a fresh raspberry in it.

GERMAN CHOCOLATE BROWNIES

Brownie mix

Make brownies according to recipe on box.

When cool, top with Coconut-Pecan and chocolate frostings.

Coconut-Pecan Frosting:

1 cup sugar

½ cup butter

1 cup evaporated milk

3 egg yolks

Cook in saucepan until it boils; boil for one minute.

Then add:

1-½ cups flaked coconut

1 cup pecans

1 teaspoon vanilla

Chocolate Frosting:

1 cup semi-sweet chocolate, melted and cooled

10 tablespoons butter, softened

¼ cup + 1 tablespoon milk

1 teaspoon vanilla

1 lb. confectioners' sugar

Mix together, but do not let it get too soft. Put into frosting pastry bag. After the Coconut-Pecan Frosting has cooled, pipe the Chocolate Frosting along the edges and down the long side of the brownies (along the "cutting" edges). Fill in with the Coconut-Pecan Frosting.

MINT BROWNIES

Brownie mix

Prepare brownies as directed on box. Allow to cool.

Mint Frosting:

1 stick butter, softened

1 lb. confectioners' sugar

1/4 cup whole milk or cream

3/8 teaspoon crème de menthe flavor

Small amount of green paste food coloring

Mix ingredients together until smooth. Spread on brownies. Put in fridge or outside to firm frosting so the glaze can be spread on easily.

Chocolate Glaze:

2 oz. unsweetened chocolate

2 tablespoons butter or margarine

2 tablespoons light corn syrup

3 tablespoons milk or cream

1 tablespoon vanilla

2 cups confectioners' sugar

Melt chocolate with butter in 2-quart sauce pan. Remove from heat and add rest of ingredients, mixing until smooth. Glaze should be thin; add more milk if necessary. Spread carefully on top of Mint Frosting using the back of large metal spoon.

TURTLE BROWNIES

Brownie mix

Prepare with directions on box. Let cool.

Caramel Layer:

25 caramels

2 tablespoons butter

1/4 cup milk

1 cup chopped pecans

Melt together and pour on brownies. Sprinkle 1 cup of chopped pecans on top while caramel is still warm.

Icing:

1 cup semi-sweet chocolate chips

1 stick + 2 tablespoons butter

1/4 cup + 1 tablespoon milk

1 teaspoon vanilla

About 1 lb. confectioners' sugar

Melt chocolate with 2 tablespoons butter. Add vanilla, milk and confectioners' sugar.

COOKIES 'N CREAM BROWNIES

Brownie mix

Double-stuffed Oreos

Prepare brownies according to box. In a greased pan, pour a very thin layer of brownie dough. Place double-stuffed Oreos in rows according to expected cutting pattern (4 x 5 or 4 x 6 cuts). Pour the rest of the brownie dough over Oreos, taking care to not dislodge cookies. Bake according to directions. Cool completely (takes longer than usual.)

White Frosting:

1 stick butter, softened

1 lb. confectioners' sugar

1/4 cup whole milk or cream

Oreos

Frost brownies. Top with 1 1/2 cups of broken regular Oreos.