# Intermediate Baking

## CHRISTMAS MACIC BROWNIES

## INCREDIENTS BROWNIE LAYER:

11/2 CUPS SEMI-SWEET CHOCOLATE CHIPS

1/2 CUP SALTED BUTTER I STICK

I CUP GRANULATED SUGAR

2 LARGE ECC + 1 YOLK

I CUP ALL-PURPOSE FLOUR

1/2 TEASPOON UANILLA

### **TOPPINGS LAYER:**

- 34 CUP NUTS OPTIONAL, DIVIDED
- 1/4 CUP MINI HOLIDAY M&MS DIVIDED
- 34 CUP RECULAR HOLIDAY M&MS DIVIDED
- 1/2 CUP SEMI-SWEET CHOCOLATE CHIPS DIVIDED

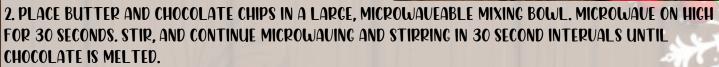
I CUP SWEETENED FLAKED COCONUT

I CUP SWEETENED CONDENSED MILK

1/4 CUP HOLIDAY SPRINKLES

#### **INSTRUCTIONS**

I. PREHEAT OUEN TO 350 DECREES F.



- 3. BEAT IN SUCAR, THEN VANILLA AND ECCS, UNTIL WELL COMBINED.
- 4. STIR IN FLOUR UNTIL JUST COMBINED.
- 5. POUR INTO A WELL CREASED OR FOIL LINED 11X7 INCH OR 13X9 INCH BAKING DISH. BAKE IN THE PREHEATED OUEN FOR 20 MINUTES (IF USING THE LARGER PAN, ADJUST COOKING TIME DOWN BY A FEW MINUTES).
- 6. REMOUE FROM THE OUEN (BROWNIES WILL JICCLE A LITTLE BUT BE DONE ON TOP) AND SPRINKLE ON NUTS (OPTIONAL), HALF OF THE CHOCOLATE CHIPS AND M&MS, THEN SHREDDED COCONUT. POUR SWEETENED CONDENSED MILK EVENLY OVER THE TOP. SPREAD CENTLY TO MAKE SURE IT IS EVENLY DISTRIBUTED. SPRINKLE ON REMAINING CHOCOLATE CHIPS, M&MS, NUTS AND FINALLY THE SPRINKLES. \*\*NOTE IF YOU USE AN 13X9" PAN LIKE I DID, YOU MAY NEED ABOUT 1/4 CUP MORE OF EACH OF THE CHIPS, M&MS AND COCONUT. I ALSO ONLY USED ABOUT 3/4 OF THE CAN OF SWEETENED CONDENSED MILK. FOR A 13X9" PAN OF BROWNIE BARS, USE THE FULL CAN.
- 7. BAKE FOR AN ADDITIONAL 25 MINUTES, OR UNTIL THE EDGES ARE GOLDEN AND THE MIDDLE IS SET AND JUST STARTING TO BROWN.
- 8. COOL COMPLETELY BEFORE CUTTING INTO SQUARES WITH A SHARP KNIFE.
- 9. STORE IN A TICHTLY SEALED CONTAINER FOR UP TO ONE WEEK.





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