

2007 Brownie Bake-Off Winning Recipes

First Place - Marylee DuVall - Red Creek Central

Mudslide Brownies

¾ c. (1 ½ sticks) butter, melted
1 ½ c. sugar
1 ½ tsp. vanilla extract
3 eggs
¾ c. all purpose flour
½ c. Hershey's cocoa
½ tsp baking powder
½ tsp. salt
1 - 7oz. jar Marshmallow Fluff
1 can ready made chocolate frosting



Heat oven to 350 degrees. Grease 9 X 13 pan. Stir butter, sugar, & vanilla in a bowl. Add eggs, beat until mixed. Stir together flour, cocoa, baking powder and salt. Gradually add to mix. Spread in pan. Bake for 28 minutes or until brownies begin to pull away from sides. Spread fluff on hot brownies. Microwave frosting until you can pour it over the fluff (30 sec to 1 minute) Pour over fluff. Swirl with knife. Cool & Enjoy!!

Second Place - Betty Doyle - West Irondequoit

Coffee Toffee Saucepan Brownies

½ c. all purpose flour
1/3 c. unsweetened cocoa powder
¼ tsp baking powder
¼ tsp. salt
½ c. butter or margarine
1 Tbsp. instant coffee granules dissolved in 2 tsp. hot water
1 c. sugar
1 tsp. vanilla extract
2 large eggs
1 c. chopped toffee bits



Heat oven to 350 degrees. Lightly grease 11 x 7 pan. Line with foil; Grease foil. Mix flour, cocoa, baking powder and salt in a medium bowl; set aside. Melt butter in a 2 quart saucepan over medium heat. Remove from heat and stir in coffee mixture, sugar, and vanilla. Add eggs, one at a time. Gradually stir in dry ingredients and mix well. Stir in toffee bits. Spread evenly in pan. Bake for 20-25 minutes or until brownies begin to pull away from sides. Cool on a rack.

Frosting

1 c. chocolate chips

½ c. sour cream

2 ½ tsp. coffee granules dissolved in 1 tsp. hot water

Pinch salt

½ c. toffee bits

Mix all ingredients except toffee bits in a microwave safe bowl. Microwave on high 1 minute, stir to melt chips. Microwave an additional 15 - 30 seconds or until chips are melted and mixture is smooth. Allow to cool to room temperature. Spread on cooled brownies and sprinkle with toffee bits. Cut in 24 bars.

Third Place - Shelley Leone - LeRoy Central

Too Good too be True Brownies

8 oz package softened cream cheese

1 egg

1/3 c sugar

1/8 tsp. salt

1 ½ t. lemon juice

Mix above ingredients with a hand mixer, when mixed well add:

¼ c. chocolate chips

Set aside.

In a large bowl, make fudge chocolate chunk brownies mix with:

½ c. oil

¼ c. water

1 egg

1 T. salad dressing

2 T. chocolate fudge

¼ c. chocolate syrup

2 tsp. vinegar

Mix with spatula only until moist.

Place brownie mix in a 9 x 13 pan. On top of brownies place, 15 T. of the cream cheese in rows of 3 x 5. You should have cream cheese left. Add: ¼ c sugar free Blackberry Preserves. Place this on top of the cream cheese a little to the left so you get the black & white color. Bake in a pre-heated oven at 325 degrees for 35 minutes. Don't let the cream cheese get to done - a little brown is OK. Check with toothpick. Let set 10 minutes. Melt the rest of the 12 oz. bag of chocolate chips in a double boiler. When melted, pour on top of brownies. Place in freezer for 10 minutes to harden chocolate. Cut into 2 oz. pieces. Melt white chocolate in double boiler and drizzle over top. Enjoy!!

