

STRAWBERRY BROWNIES

INGREDIENTS:

FOR BROWNIES

- 1/2 cup unsalted butter, room temperature
- 3 ounces unsweetened baking chocolate, roughly chopped
- 1/4 cup cocoa powder, sifted
- 2 large eggs, room temperature
- 1 cup granulated sugar
- 1 teaspoon LorAnn Pure Vanilla Extract or LorAnn Madagascar Vanilla Extract
- 1 teaspoon LorAnn Strawberry Bakery Emulsion
- 1/2 cup all-purpose flour, sifted
- 1/2 teaspoon fine salt
- 1/4 teaspoon baking powder
- Strawberry buttercream, for topping
- Valentine's sprinkles, for topping



FOR FROSTING

- 1/2 cup unsalted butter, room temperature
- 1 1/2 cups powdered sugar
- 2 tablespoons whipping cream
- 1 teaspoon LorAnn Strawberry Bakery Emulsion

DIRECTIONS:

FOR BROWNIES:

1. Preheat the oven to 350° F. Grease & line an 8-inch square baking dish leaving a 2-inch overhang for easy removal.
2. In a saucepan over low heat melt together the butter & chocolate. Remove from heat & whisk in the cocoa powder. Let cool slightly.
3. Transfer mixture to a mixing bowl & whisk in the eggs, sugar, vanilla extract & strawberry emulsion until well blended.
4. Sift in the flour, salt & baking powder. Stir until flour is just incorporated.
5. Transfer mixture to prepared baking dish & smooth to flatten. Bake for 18 to 20 minutes, until the edges have set & the center has a slight jiggle. Let cool completely before frosting.

FOR FROSTING:

1. In the bowl of a stand mixer fitted with the paddle attachment add the butter & sugar. Beat until fluffy, about 5 minutes.
2. Add the whipping cream and strawberry emulsion. Beat until incorporated.
3. When ready to frost remove the brownies from the pan & smooth frosting over using an offset spatula. Garnish with sprinkles, slice & serve!

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