Snow Topped Holiday Borwnies

Description

Summary

Yield: 4
Prep Time: 30 minutes
Category: Desserts

Ingredients

- 1 1/3 cups flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 tbsps water
- 2 tsps vanilla extract
- 2 cups whipping cream
- 3/4 cup baking cocoa
- 1 2/3 cups sugar
- 3/4 cup butter
- 2 large eggs
- 1 3/4 cups chocolate chips (or NESLTE Holiday Shapes & Morsels) - 1 package

Instructions

Preheat oven to 350°. Grease 13x9 inch pan.

Combine flour, cocoa, baking powder, and salt in medium bowl. Microwave butter in large bowl on high power for 1 minute; stir until melted. Stir in sugar and water, Stir in eggs and vanilla. Gradually stir in flour mixture. Stir in 1 cup chocolate chips, set aside remaining chips. Spread into prepared baking pan.

Snow Topped Holiday Borwnies

Bake for 18 - 25 minutes, or until toothpick inserted into center comes out slightly sticky. Cool completely on wire rack. Spread with whipped topping, sprinkle with remaining chips. Refrigerate until served.

Notes