Choco-Cloud Brownies

Description

Summary

Yield: 2
Prep Time: 1 hour
Category: Desserts

Ingredients

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 milk chocolate candy bar, melted
- 3 tsps vanilla extract
- 2 cups flour
- 1/2 tsp salt
- Frosting
- 5 tbsps flour
- 1 cup butter (softened)
- 1 cup powdered sugar
- 2 tsps vanilla extract
- baking cocoa

Instructions

Preheat oven to 350°.

In mixing bowl, cream butter and sugar. Add eggs one at a time, beating well after each. Add chocolate and vanilla; mix well. Gradually add flour and salt. Spread into a greased 13x9 baking pan.

Bake 35-40 minuets or until center is set and edges pull away.

FROSTING:

Combine flour and milk in small saucepan until smooth. Bring to boil; cook and stir for 2 minutes or until thickened. Remove from heat; cool completely. In a mixing bowl, cream butter and powdered sugar. Add vanilla; mix well. Gradually add milk mixture; beat for 5 minutes or until fluffy. Frost brownies and dust with cocoa. Store in refrigerator.

Choco-Cloud Brownies

Notes