



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BROWNIE PUDDING DESSERT

1 ½ cups all-purpose flour
1/3 cup dark cocoa
½ teaspoon baking powder
¼ teaspoon kosher salt
4 large eggs, room temperature
2 cups granulated sugar
¾ cups butter, softened
2 teaspoons vanilla

8 ounces (1 package) cream cheese, room temperature
½ cup confectioners' sugar
8 ounces cool whip
1 box instant chocolate pudding
2 cups milk
8 ounces cool whip
Hot fudge or chocolate syrup
Chocolate swirls

1. *Brownies:* Heat oven to 350 degrees F. Prepare a 9"x13" inch baking dish with non-stick spray.
2. In a large bowl add flour, cocoa, baking powder, and salt. Whisk together ingredients until they are fully incorporated.
3. In the bowl of a stand mixer or in a large bowl using a handheld mixer, beat the eggs, sugar, butter, and vanilla until light and fluffy.
4. With the mixer off, add in the flour mixture. Turn mixer on low and mix until ingredients are well combined.
5. Pour into prepared baking dish and bake for 30-35 minutes at 350 degrees. Brownies are done when an inserted toothpick is removed with crumbs but not wet batter.
6. *Cream Cheese Layer:* In a medium bowl, combine the cream cheese, confectioners' sugar, and the cool whip. Blend until smooth.

7. Spread mixture on top of cooled brownies.
8. *pudding Layer:* In a medium bowl combine the milk and pudding.
9. Using a hand mixer, beat on medium speed until thickened (2-3 minutes). Carefully spread on top of the cream cheese layer.
10. Spread a layer of cool whip on top of the pudding layer. Decorate with chocolate swirls and chocolate syrup.
11. Refrigerate 1 hour or until ready to serve.

Makes 12 servings.

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