



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

GOOEY BUTTER BROWNIE BARS

BROWNIE BASE

2 squares (1 ounce each) unsweetened chocolate

1/3 cup butter or margarine

1 cup sugar

2 eggs

1 teaspoon vanilla extract

1/2 cup flour

GOOEY BUTTER TOPPING

1/2 cup sugar

1/4 cup butter or margarine, softened

1 egg

1/4 cup milk

1/4 cup light corn syrup

1 teaspoon vanilla extract

1/2 cup flour

Dash salt

Powdered sugar

1. Preheat oven to 350 degrees F. Line 8-inch square baking pan with foil; coat foil with no-stick cooking spray. Set aside.
2. For brownie base: In large microwave safe bowl, combine chocolate and butter. Microwave on high for 1 1/2 to 2 minutes. Stir until chocolate is melted. Stir in sugar. Mix in eggs and vanilla until well blended. Stir in flour.
3. Spread into prepared 8-inch square baking pan.
4. Bake in 350 degree F oven for 20 minutes.
5. For topping: While brownie base is baking, place sugar and butter in larger mixing bowl; beat with electric mixer until light and fluffy. Beat in egg. Gradually beat in milk, corn syrup, and vanilla. With mixer at low speed, beat in flour and salt until well combined.
6. Pour over partially baked brownie base.

7. Bake in 350 degree F oven for 17 to 20 minutes or until light golden brown and center of topping is set.
8. Cool completely in pan on wire rack.
9. Sprinkle powdered sugar over top. Lift out of pan onto cutting board and cut into squares or bars.

Makes 16 brownies.

