



## **PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM**

### **STRAWBERRY BROWNIE KABOBS**

1 box brownie mix

2 squares Baker's melting chocolate

2 16-oz packages strawberries

Wooden skewers, cut in half

1 bag large marshmallows

1. Preheat oven to 350 degrees and spray mini muffin tins with nonstick spray.
2. Prepare the brownie batter according to package instructions and divide batter among muffin tins. Bake for 15-20 minutes, or until cake tester comes out clean.
3. Allow brownies to cool in pan for 5 minutes, then transfer to wire rack to cool completely.
4. Clean, dry and cut the strawberries so both ends are flat. (This is more for the look.) Layer the strawberries, brownies, and marshmallows on the skewers and lay them out on wax paper lined cookie sheet.
5. Melt the chocolate in a microwave safe bowl in 30 second intervals until completely melted. Transfer to a piping bag or Ziploc bag with the corner snipped off and drizzle chocolate over each kabob.
6. Transfer to the fridge to allow the chocolate to set.

***[www.ericasweettooth.com/2013/07/strawberry-brownie-kabobs.html](http://www.ericasweettooth.com/2013/07/strawberry-brownie-kabobs.html)***