



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

VERY BERRY BROWNIE PIZZA

½ cup oil, vegetable or canola	2/3 cup flour, careful to not overmeasure
1 cup granulated sugar	¼ teaspoon salt
2 large eggs	6 ounces cream cheese, softened
1 large egg yolk, in addition to other eggs	2 tablespoons unsalted butter, softened
1 ½ teaspoons vanilla extract	1 cup powdered sugar
6 tablespoons cocoa powder	2 cups mixed berries

1. Preheat oven to 350 degrees F. Line a 9-inch round pan with aluminum foil and lightly grease.
2. In a medium bowl, whisk together the oil, sugar, eggs, and vanilla. Stir in the cocoa powder, followed by the flour and salt.
3. Pour into the prepared pan and bake for 20-25 minutes or until the top is set and you see the edges just starting to pull away from the sides. Allow to cool fully.
4. In a medium bowl beat together the cream cheese and butter until smooth. Then beat in the powdered sugar.
5. Remove the brownie from the pan by lifting up the aluminum foil. Then peel off the foil and set the brownie on a serving plate. The brownie must be FULLY cooled before doing this.
6. Frost the brownie with cream cheese topping, then decorate with mixed berries.