

RECIPE



Brownie Mounds



Baker: Sophia and Maggie Cramer

1st Place in Presentation

Judges' Comments: chocolate heaven...liked the doggie ribbon... looked professionally wrapped

Ingredients

3 1/3 cups all purpose flour sifted
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup butter at room temperature
1 1/2 cups white sugar
2/3 cup light corn syrup
2 eggs
6 (1 ounce squares) melted unsweetened chocolate (I use Baker's)
2 teaspoons vanilla
1 1/2 cups coarsely chopped walnuts

Preparation

Blend butter and sugar until smooth. Add eggs one at a time. Add vanilla. Add corn syrup and beat until smooth. Mix in dry ingredients...baking powder, salt and flour. Add melted unsweetened chocolate and chopped nuts. Mix until blended.

Drop by heaping tablespoonfuls onto ungreased baking sheet. Bake in 350°F oven 9 – 12 minutes. Do NOT over bake as you want a moist brownie like texture. Makes about 3 dozen.

NOTE: If you double this recipe (which I do), you will need to add another 1/2 cup of flour. Believe it or not, the amount of flour you add depends on what the weather/atmospheric conditions are like.

These freeze well but being in the freezer is no guarantee that they will not disappear.

Source: Baker's Chocolate with some modifications.

Enjoy!