

White Chocolate Brownies (adapted from Dining By Fireflies - Charlotte Jr. League)

Brownies

1 cup butter
1/2 cup white chocolate
4 eggs, beaten
2 cups sugar
1 1/2 cups flour, sifted
1 tsp vanilla
3 cups pecans or walnuts, chopped

Icing

1/2 cup butter
1/3 cup white chocolate
3 cups sifted powdered sugar
2 -4Tbsp half and half
1 tsp vanilla

Preheat oven to 350. For Brownies, melt butter and white chocolate in double boiler (I used the microwave melting at 1 min intervals) Pour into a large bowl and whisk in eggs then slowly adding sugar; Add flour and vanilla. Fold in nuts; Pour into greased and floured 9 x 13 pan. Bake 28 - 30 minutes. Allow to cool and spread with white chocolate icing.

For Icing - melt butter and white chocolate in top of double boiler (I used the microwave again). Remove from heat and beat in powdered sugar, half and half and vanilla. Spread over cooled brownies. Cut into small squares. Yields - 28 small squares

Susan

You Go Girl!

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