

## Black and White Brownie Bats

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NOTE: For this recipe you will need a bat shaped cookie cutter. You can use any cookie cutter for different shapes

### Ingredients:

3/4 cups white chocolate chips  
4 oz unsweetened chocolate  
2 sticks margarine, divided  
1 stick butter, divided  
3 1/4 cups sugar, divided  
6 eggs  
1 1/2 tsp vanilla, divided  
3 1/2 cups flour, divided  
candy for "eyes" decoration

### Directions:

\*Preheat oven to 350 degrees. Place a sheet of parchment paper onto 2 half-sheet baking pans (about 18 X 13). Press in the corners but allow the paper to hang over the edges of the pans, this will help you to remove the brownies. Spray the parchment paper with nonstick spray.

\*In a microwave safe bowl, melt the white chocolate chips with 1 stick of margarine and 1/2 stick of butter until completely smooth. Stir in 1 1/2 cups sugar. Once incorporated, stir in 3/4 tsp vanilla, then whisk in 3 eggs and last 2 cups flour. Spread evenly into one of the prepared pans.

\*In a second bowl, melt the unsweetened chocolate, remaining stick of margarine and remaining 1/2 stick butter in microwave. Stir until completely smooth. Stir in 1 3/4 cups sugar. Once incorporated, stir in 3/4 tsp vanilla, then whisk in 3 eggs and the remaining 1 cup flour. Spread evenly into the remaining prepared pan.

\*Place both pans into the oven and bake for about 20 minutes or until the center is completely set. Remove from oven and cool completely.

\*Cut each pan of brownies into 9 rectangles. NOTE: The size and number of your rectangles will depend on the size of your cookie cutter. My bat cookie cutter allowed for 9 rectangles per sheet.

\*Grease your cookie cutter and press firmly into the center of each of the rectangles. Gently remove the cookie cutter leaving the shape cut out but inside the brownie.

\*Once cut, refrigerate for 30 minutes. Carefully, using the parchment paper, slide the brownies from their pans. Place the cookie cutter back over each bat cut out and press down hard. Remove the bat. If it doesn't come out, use the tip of a knife to trace the shape, then try again.

\*Place the chocolate bats into the white brownies and the white bats into the chocolate brownies. Decorate with candy "eyes" if desired.

