

## Black and White Brownies

### Brownie Layer

4 ounces unsweetened chocolate  
2 sticks (1 cup) butter  
4 eggs  
2 cups granulated sugar  
1 cup all-purpose flour  
1/2 teaspoon salt

### Vanilla Buttercream Layer

8 tablespoons butter, softened  
3 1/2 cups (1 pound) powdered sugar  
1/4 cup cream  
1 teaspoon vanilla

### Chocolate Glaze

4 ounces semisweet chocolate  
4 tablespoons (1/2 stick) butter

#### For brownie layer:

Preheat the oven to 350 degrees. Grease and flour a 15 1/2 x 10 1/2- inch pan (next size up from 9x13 pan). Melt the chocolate and butter over hot water in the top of a double broiler. Cool slightly. In a separate bowl, beat the eggs until light and lemon-colored. Gradually add sugar to the egg mixture. Add the butter and chocolate; fold in the flour and salt. Do not over mix. Mix just until flour is incorporated into wet ingredients. Pour into the prepared pan. Bake for about 20 minutes or until a toothpick poked in the center comes out clean. Cool and chill in the refrigerator.

#### For vanilla buttercream layer:

Cream the butter thoroughly with an electric mixer. Gradually add the powdered sugar alternately with the cream. Add the vanilla and beat until very light and fluffy. Spread evenly over the cooled brownie layer. Chill in the refrigerator at least 10 minutes.

For chocolate glaze: Melt the chocolate and butter together in top of double broiler over hot water. Beat well. Drizzle over the chilled buttercream and smooth out with spatula. Chill 1 hour or longer. Cut into squares and serve.

#### Tips:

- I used semi-sweet chocolate chips for the glaze layer.
- This recipe keeps well in the fridge for about one week if covered with plastic wrap.