

Super Simple Brownies Adapted from Jean Pare

Brownie ingredients

½ cup butter
¼ cup cocoa powder
2 eggs
1 cup sugar
¾ cup flour
1/8 tsp salt

Icing ingredients

1 1/3 cups icing sugar
1/3 cup cocoa powder
3 tbsp butter, softened
1 to 2 tbsp hot water

Pre heat the oven to 350 F. Grease and line with parchment paper a 9x9 square pan.

In a microwave safe dish, melt the ½ cup butter. Mix in the ¼ cup cocoa powder and stir until smooth.

In a large bowl, beat 2 eggs until light and frothy. (A hand mixer or stand mixer works well here)

Add the 1 cup sugar and continue to beat. The mixture should look pale (light) and frothy.

Add the ¾ cup flour and the 1/8 tsp salt, but don't mix yet.

Pour in the butter and cocoa mixture and mix until well combined. Do not beat on high as you do not want to add air to the batter. Brownies are meant to be dense and fudgy.

Bake for 25 to 30 minutes. A toothpick inserted into the middle should come out clean. Also the edges of the brownies will start to pull away from the pan.

While the brownies are baking, beat the icing ingredients together until smooth. Add the water 1 tbsp at a time until you get a nice spreadable consistency.

Pour the icing over the brownies right after you take the brownies out of the oven. Yes, the icing will melt down but it will cool with a nice glossy finish.

You can double or triple the recipe and bake it in a sheet pan. Increase the cooking time as needed. Once the icing has set and the brownies have cooled, use a cookie cutter to cut out shapes. Add decorations with other icing colours if needed.

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