

**Brown Butter Blondie Recipe - Your new go-to summer dessert! (👁️ psst...there's a secret ingredient in this one!)**

1

00:00:00,000 --> 00:00:01,000

Hey, Mariela.

2

00:00:01,000 --> 00:00:03,000

Yeah.

3

00:00:03,000 --> 00:00:07,500

What do you get when you make a brownie and a blondie together?

4

00:00:07,500 --> 00:00:08,760

What do we get?

5

00:00:08,760 --> 00:00:10,000

A brunette.

6

00:00:10,000 --> 00:00:13,300

That's very clever, Keeter.

7

00:00:13,300 --> 00:00:14,800

It is.

8

00:00:14,800 --> 00:00:17,500

But it's my new favorite dessert to eat.

9

00:00:17,500 --> 00:00:21,300

Now, I cannot take credit for that name.

10

00:00:21,300 --> 00:00:23,600

I can't take credit for that.

11

00:00:23,600 --> 00:00:26,100

Dude, do you want to tell the story of how that name came around?

12

00:00:26,400 --> 00:00:29,800

So I made these little treats that we're talking about today.

13

00:00:29,800 --> 00:00:33,300

And my daughter said, oh, what are they called?

14

00:00:33,300 --> 00:00:34,300

They said, oh, they're blondies.

15

00:00:34,300 --> 00:00:35,400

She's like, oh, that's so weird.

16

00:00:35,400 --> 00:00:37,500

And I'm like, yeah, it's like a, she's like, what's a blondie?

17

00:00:37,500 --> 00:00:41,700

And I was like, well, it's like a brownie without chocolate kind of.

18

00:00:41,700 --> 00:00:46,100

And she was like, oh, wouldn't it be funny if they called brownies brunettes

19

00:00:46,100 --> 00:00:47,400

since this is a blondie?

20

00:00:47,400 --> 00:00:49,300

And I thought, what a fucking genius.

21

00:00:49,300 --> 00:00:50,800

She's so brilliant.

22

00:00:50,800 --> 00:00:56,200

But these did come out a little bit brownie darker than a, yeah,

23

00:00:56,200 --> 00:00:58,000

they're darker than a blondie.

24

00:00:58,000 --> 00:00:59,700

And they're much lighter than a brownie.

25

00:00:59,700 --> 00:01:05,800

And that's because of the way that you and I started making them from the recipe that we have.

26

00:01:05,800 --> 00:01:08,000

So anyways, I'm a sucker for anything sweet.

27

00:01:08,000 --> 00:01:09,100

Ditto.

28

00:01:09,100 --> 00:01:12,300

And especially anything gooey and delicious.

29

00:01:12,300 --> 00:01:13,500

I agree.

30

00:01:13,500 --> 00:01:19,800

And this is like, like on the corner of chocolate chip cookie and a bar, which we love.

31

00:01:19,800 --> 00:01:20,200

Correct.

32

00:01:20,200 --> 00:01:21,000

Oh, yeah.

33

00:01:21,000 --> 00:01:25,900

Well, I mean, you and I are like the end all be all of chocolate chip cookies.

34

00:01:26,000 --> 00:01:28,200

You know, yeah, like there's no dessert.

35

00:01:28,200 --> 00:01:30,100

I feel that is as good as chocolate chip cookie.

36

00:01:30,100 --> 00:01:31,000

Right.

37

00:01:31,000 --> 00:01:32,800

You know, I agree with you.

38

00:01:32,800 --> 00:01:34,600

You know, it's like perfect.

39

00:01:34,600 --> 00:01:37,300

I like anything that's like single serve that you can stop at any time.

40

00:01:37,300 --> 00:01:41,100

I hate when I have a big slice of something.

41

00:01:41,100 --> 00:01:42,300

Is that the problem?

42

00:01:42,300 --> 00:01:44,700

I see what do you mean you hate when you have a big slice of such as eat it?

43

00:01:44,700 --> 00:01:46,000

Like I don't get what's wrong with you.

44

00:01:46,000 --> 00:01:49,300

I would have a big, a genius slice of cake.

45

00:01:49,300 --> 00:01:52,600

I feel so over indulgent.

46

00:01:52,900 --> 00:01:56,600

And I just because sweets are not my, my jam, like I like some sweets, right?

47

00:01:56,600 --> 00:01:57,400

But not all sweet.

48

00:01:57,400 --> 00:02:01,000

So when I have a big slice of some fucking cake and whatever I feel bad, not eating it all

49

00:02:01,000 --> 00:02:04,800

because I come from immigrants, but also I get sick of sugar real fast.

50

00:02:04,800 --> 00:02:08,200

So I like a little piece of something which cookie is just that.

51

00:02:08,200 --> 00:02:10,300

Listen, I come from immigrants too.

52

00:02:10,300 --> 00:02:13,600

And this is why I just eat the entire slice if it's in front of me.

53

00:02:13,600 --> 00:02:14,000

Okay.

54

00:02:14,000 --> 00:02:18,300

Because I don't know about you, but you couldn't get up from your table unless your plate was gone.

55

00:02:18,300 --> 00:02:20,800

That's my food issues.

56

00:02:20,800 --> 00:02:21,500

But

57

00:02:22,700 --> 00:02:23,700

we love our parents.

58

00:02:23,700 --> 00:02:29,300

We discovered that little by little, you know, they did the best thing they did what they had to do.

59

00:02:29,300 --> 00:02:36,200

But I have made this recipe multiple times to give it away to people because I wanted to see here's a thing with me.

60

00:02:36,200 --> 00:02:38,800

I can't keep sweets in my possession.

61

00:02:38,800 --> 00:02:39,500

Right.

62

00:02:39,500 --> 00:02:40,100

I'll eat it all.

63

00:02:40,100 --> 00:02:40,800

Yeah.

64

00:02:40,800 --> 00:02:42,800

You don't have a threshold for sweets.

65

00:02:42,800 --> 00:02:44,000

No, I don't.

66

00:02:44,000 --> 00:02:47,600

And so because I got to be careful with my sugars, I'm sure.

67

00:02:47,600 --> 00:02:48,200

Okay.

68

00:02:48,200 --> 00:02:49,500

I got to get with the sugars.

69

00:02:49,700 --> 00:02:53,200

I give myself a small bite, but then I have to give it all away.

70

00:02:53,200 --> 00:02:59,800

I can't keep it because I know I'll eat the entire fucking pan in one sitting and have zero guilt over it.

71

00:02:59,800 --> 00:03:00,400

Love you.

72

00:03:00,400 --> 00:03:02,600

That's that's a bad part of me.

73

00:03:02,600 --> 00:03:04,200

I have no guilt over this.

74

00:03:04,200 --> 00:03:05,200

And I deserve this.

75

00:03:05,200 --> 00:03:06,200

I'm a good person.

76

00:03:06,200 --> 00:03:08,400

I would like to know why it's a me day.

77

00:03:08,400 --> 00:03:09,900

Oh my god.

78

00:03:09,900 --> 00:03:13,100

The problem is every day turns into a me day.

79

00:03:13,100 --> 00:03:14,400

I haven't heard of me day.

80

00:03:14,400 --> 00:03:19,600

Eric was 14, 13, 12 years old saying, "Mariela, I don't want to hang out today."

81

00:03:19,600 --> 00:03:21,500

Because I'm going to have a me day.

82

00:03:21,500 --> 00:03:24,700

13 years old.

83

00:03:24,700 --> 00:03:25,800

I'm like, what the fuck?

84

00:03:25,800 --> 00:03:28,300

But you were really like a genius.

85

00:03:28,300 --> 00:03:30,800

You were like self-care was your jam since you were.

86

00:03:30,800 --> 00:03:31,300

Yeah.

87



00:03:31,300 --> 00:03:32,800

And now it's a whole industry.

88

00:03:32,800 --> 00:03:33,500

It is.

89

00:03:33,500 --> 00:03:38,500

If I was old enough back then to start the self-care industry and just let everybody know,

90

00:03:38,500 --> 00:03:42,000

Mari, all of back then did not let me days go very lightly.

91

00:03:42,000 --> 00:03:42,500

Okay.

92

00:03:42,500 --> 00:03:44,100

There was a couple of curse words.

93

00:03:44,100 --> 00:03:47,200

It was like, you know, you know, get your fucking ass out of your house.

94

00:03:47,200 --> 00:03:49,300

You know, it was a kind of like things like that.

95

00:03:49,300 --> 00:03:49,800

That bitch.

96

00:03:49,800 --> 00:03:50,800

Yeah, such a bitch.

97

00:03:50,800 --> 00:03:51,800

I fucking hate you.

98

00:03:51,800 --> 00:03:56,000

And so that was like seriously the line for like 10 years of our friendship.

99

00:03:56,000 --> 00:03:57,300

I fucking hate you.

100

00:03:57,300 --> 00:03:58,500

She didn't hate me.

101

00:03:58,500 --> 00:03:59,000

No.

102

00:03:59,000 --> 00:04:01,000

I just wanted to show up at my home.

103

00:04:01,000 --> 00:04:02,000

I hate you.

104

00:04:02,000 --> 00:04:02,000

I hate you.

105

00:04:02,000 --> 00:04:03,000

I show up at your house.

106

00:04:03,000 --> 00:04:06,000

That's how I befriended in your whole family.

107

00:04:06,000 --> 00:04:07,500

That's exactly what you did.

108

00:04:07,500 --> 00:04:08,800

You befriend in my whole family.

109

00:04:08,800 --> 00:04:10,200

That's how you just fuck you.

110

00:04:10,200 --> 00:04:11,400

You're like, well, fuck you.

111

00:04:11,400 --> 00:04:15,200

And then she would just hang out with my sister, my brother, my mother.

112

00:04:15,200 --> 00:04:17,000

So I could be the entire time.

113

00:04:17,000 --> 00:04:18,200

Mari was like, well, fuck you.

114

00:04:18,200 --> 00:04:21,200

I'm gonna hang out with all these people over here because they're all so funny.

115

00:04:21,200 --> 00:04:22,700

That's what you're missing out of.

116

00:04:22,700 --> 00:04:25,700

Hey, so me is to say my me days, uh-huh.

117

00:04:25,700 --> 00:04:30,800

Didn't always turn out into me days because you would just show up all the time, literally.

118

00:04:30,800 --> 00:04:34,300

We didn't even drive your sisters or somebody would just take you over because.

119

00:04:34,300 --> 00:04:35,300

Here.

120

00:04:35,300 --> 00:04:36,300

Yeah.

121

00:04:36,300 --> 00:04:37,300

It is like, oh my sister dropped me off.

122

00:04:37,300 --> 00:04:39,300

So I guess someone's taking me home.

123

00:04:39,300 --> 00:04:41,300

[laughs]

124

00:04:41,300 --> 00:04:43,300

Aw, I'm so cute.

125

00:04:43,300 --> 00:04:45,100

You were very cute.

126

00:04:45,100 --> 00:04:46,100

You're still cute.

127

00:04:46,100 --> 00:04:48,100

You're just waddling on in.

128

00:04:48,100 --> 00:04:51,100

So anyways, well, this is delicious.

129

00:04:51,100 --> 00:04:54,100

And I need everybody to make this because it's easy.

130

00:04:54,100 --> 00:04:55,100

It is, oh my god.

131

00:04:55,100 --> 00:04:57,600

Okay, number one, all you need is a bowl and a spoon.

132

00:04:57,600 --> 00:04:58,600

That's it.

133

00:04:58,600 --> 00:04:59,600

Which is--

134

00:04:59,600 --> 00:05:00,600

You don't need anything like that.

135

00:05:00,600 --> 00:05:01,600

This is easy.

136

00:05:01,600 --> 00:05:02,600

Amazing.

137

00:05:02,600 --> 00:05:05,600

And you only need like how many ingredients is less than 10?

138

00:05:05,600 --> 00:05:07,100

You get completely less than 10 degrees.

139

00:05:07,100 --> 00:05:08,100

We're gonna go over it right now.

140

00:05:08,100 --> 00:05:09,100

Okay.

141

00:05:09,100 --> 00:05:13,100

So we're gonna talk about, because we have an original recipe that we base to solve of, right?

142

00:05:13,100 --> 00:05:14,100

Correct.

143

00:05:14,100 --> 00:05:17,100

We got it off the TikTok, because really, that's like, we're cooking is happening these days.

144

00:05:17,100 --> 00:05:18,100

Oh, that's how old you are.

145

00:05:18,100 --> 00:05:20,100

That TikTok is about to be a tong.

146

00:05:20,100 --> 00:05:22,100

I want to be an influencer, Eric.

147

00:05:22,100 --> 00:05:23,100

So bad.

148

00:05:23,100 --> 00:05:28,100

Okay, first of all, we are influencers in our own mind, right?

149

00:05:28,100 --> 00:05:30,100

I know, but we're just audio influencers.

150

00:05:30,100 --> 00:05:32,100

I want to be in a video, but I just don't know how the fucking--

151

00:05:32,100 --> 00:05:33,100

I don't know what to do.

152

00:05:33,100 --> 00:05:37,100

If anybody out there wants to help us get on the social medias, we're gonna do it.

153

00:05:37,100 --> 00:05:40,100

We're gonna do it on the TikToks and the Instagrams.

154

00:05:40,100 --> 00:05:42,100

Do people use the Facebooks anymore?

155

00:05:42,100 --> 00:05:43,100

I don't know.

156

00:05:43,100 --> 00:05:45,100

Okay, but I think they do.

157

00:05:45,100 --> 00:05:47,100

Okay, so to see, original recipe, how brown butter?

158

00:05:47,100 --> 00:05:48,100

Yeah.

159

00:05:48,100 --> 00:05:49,100

It does not.

160

00:05:49,100 --> 00:05:50,100

It was just melted butter.

161

00:05:50,100 --> 00:05:52,100

Okay, it was just melted butter.

162

00:05:52,100 --> 00:05:55,100

The original recipe was three-fourth of a cup of melted butter.

163

00:05:55,100 --> 00:05:58,100

I did one cup of brown butter.

164

00:05:58,100 --> 00:05:59,100

Oh, really?

165

00:05:59,100 --> 00:06:01,100

Yeah, I did one cup of brown butter.

166

00:06:01,100 --> 00:06:02,100

And then--

167

00:06:02,100 --> 00:06:03,100

Three quarters.

168

00:06:03,100 --> 00:06:04,100

I did one cup.

169

00:06:04,100 --> 00:06:06,100

And then you added--

170

00:06:06,100 --> 00:06:09,100

So you get your butter browning in your pan.

171

00:06:09,100 --> 00:06:10,100

Right.

172

00:06:10,100 --> 00:06:11,100

Which adds a depth of flavor.

173

00:06:11,100 --> 00:06:12,100

That's a flavor.

174

00:06:12,100 --> 00:06:13,100

A depth of flavor.

175



00:06:13,100 --> 00:06:16,100

When you brown butter, let's explain it to the people, right?

176

00:06:16,100 --> 00:06:18,100

Because they may not understand what browning butter entails.

177

00:06:18,100 --> 00:06:19,100

Sure.

178

00:06:19,100 --> 00:06:23,100

So you put a small saucepan on the heater and you put it on like medium, right?

179

00:06:23,100 --> 00:06:24,100

Yeah, you want to do medium.

180

00:06:24,100 --> 00:06:26,100

And then you put your butter in there.

181

00:06:26,100 --> 00:06:27,100

You can slice it or not.

182

00:06:27,100 --> 00:06:30,100

And then first you'll see it starts to melt and then it's yellow.

183

00:06:30,100 --> 00:06:32,100

And then it gets foamy.

184

00:06:32,100 --> 00:06:35,100

And when it gets foamy, it starts to bubble a little bit.

185

00:06:35,100 --> 00:06:36,100

And that are--

186

00:06:36,100 --> 00:06:40,100

Those are the milk solids separating from the liquid of the fats, right?

187

00:06:40,100 --> 00:06:44,100

And then with the heat, it starts to turn brown.

188

00:06:44,100 --> 00:06:47,100

And that creates a caramelization that becomes flavor.

189

00:06:47,100 --> 00:06:49,100

You could smell it too.

190

00:06:49,100 --> 00:06:50,100

It was very nutty.

191

00:06:50,100 --> 00:06:51,100

And you smell it immediately.

192

00:06:51,100 --> 00:06:53,100

The thing with brown butter is too.

193

00:06:53,100 --> 00:06:54,100

It's like caramelizing sugar.

194

00:06:54,100 --> 00:06:55,100

Don't fucking walk away from this.

195

00:06:55,100 --> 00:06:57,100

You don't think that you have the ability to walk away.

196

00:06:57,100 --> 00:07:01,100

Because the problem is, once you've gone beyond that brownish color,

197

00:07:01,100 --> 00:07:02,100  
that's it.

198  
00:07:02,100 --> 00:07:03,100  
It's done.

199  
00:07:03,100 --> 00:07:04,100  
You got to start over again.

200  
00:07:04,100 --> 00:07:06,100  
Yeah, and you have to wash the pan.

201  
00:07:06,100 --> 00:07:07,100  
Yeah, you do.

202  
00:07:07,100 --> 00:07:08,100  
You can start it in the same pan.

203  
00:07:08,100 --> 00:07:09,100  
Yeah.

204  
00:07:09,100 --> 00:07:11,100  
This has happened to me a time or two, I would say.

205  
00:07:11,100 --> 00:07:12,100  
All right.

206  
00:07:12,100 --> 00:07:13,100  
So we made it this way.

207  
00:07:13,100 --> 00:07:18,100  
But then I was like, "Keter, I'm going to brown milk powder with my butter."

208

00:07:18,100 --> 00:07:19,100

Because why not?

209

00:07:19,100 --> 00:07:22,100

What are milk solids in butter, if not milk powder?

210

00:07:22,100 --> 00:07:23,100

Yeah.

211

00:07:23,100 --> 00:07:24,100

Like, it's milk powder.

212

00:07:24,100 --> 00:07:25,100

Holy shit, Eric.

213

00:07:25,100 --> 00:07:27,100

I think I reinvented the wheel.

214

00:07:27,100 --> 00:07:29,100

Yeah, so I've never really purchased milk powder.

215

00:07:29,100 --> 00:07:31,100

But I did specifically purchase milk powder.

216

00:07:31,100 --> 00:07:37,100

And so just like I've already know, because the ingredients and the grocery list we gave you all last week,

217

00:07:37,100 --> 00:07:40,100

you don't need the powder milk in this.

218

00:07:40,100 --> 00:07:43,100

It does add a depth to this, to this brunette.

219

00:07:43,100 --> 00:07:46,100

And when we keep calling it a brunette, trademark food FAQ.

220

00:07:46,100 --> 00:07:48,100

I think you don't need to.

221

00:07:48,100 --> 00:07:50,100

But milk powder is very cheap.

222

00:07:50,100 --> 00:07:51,100

Yeah.

223

00:07:51,100 --> 00:07:56,100

And I promise you other baked goods we make will have more powder in it.

224

00:07:56,100 --> 00:07:59,100

So it will get used, and the shelf life is like ridiculously long.

225

00:07:59,100 --> 00:08:01,100

Yeah, I mean, it's milk powder, right?

226

00:08:01,100 --> 00:08:02,100

Exactly.

227

00:08:02,100 --> 00:08:06,100

That's what we had when I was, I don't know about you.

228

00:08:06,100 --> 00:08:07,100

No, we did not.

229

00:08:07,100 --> 00:08:09,100

We had it in a gallon jug, but...

230

00:08:09,100 --> 00:08:12,100

Well, we had big milk drinkers at my house, so we...

231

00:08:12,100 --> 00:08:13,100

We were milk drinker.

232

00:08:13,100 --> 00:08:15,100

The only person drink milk was my brother.

233

00:08:15,100 --> 00:08:16,100

Oh, yeah.

234

00:08:16,100 --> 00:08:18,100

He would drink milk like he was thirsty.

235

00:08:18,100 --> 00:08:21,100

I think I would have milk in cereal, and then of course my parents put in coffee.

236

00:08:21,100 --> 00:08:22,100

That's it.

237

00:08:22,100 --> 00:08:23,100

It's so gross.

238

00:08:23,100 --> 00:08:24,100

I can only do half and half.

239

00:08:24,100 --> 00:08:27,100

My mom actually used to use evaporated milk.

240

00:08:27,100 --> 00:08:28,100

That's delicious.

241

00:08:28,100 --> 00:08:29,100

I don't feel a difference.

242

00:08:29,100 --> 00:08:31,100

I don't put anything in my coffee.

243

00:08:31,100 --> 00:08:32,100

So...

244

00:08:32,100 --> 00:08:33,100

Oh, you're the devil.

245

00:08:33,100 --> 00:08:35,100

You know people who do that are evil.

246

00:08:35,100 --> 00:08:39,100

Yeah, always because we drink coffee and you don't need it.

247

00:08:39,100 --> 00:08:41,100

But anyways, what did you say?

248

00:08:41,100 --> 00:08:44,100

Because we drink good coffee and don't need it.

249

00:08:44,100 --> 00:08:45,100

But...

250

00:08:45,100 --> 00:08:47,100

I drink good coffee too, but honestly, I need...

251

00:08:47,100 --> 00:08:48,100

I like a little...

252

00:08:48,100 --> 00:08:49,100

What is it?

253

00:08:49,100 --> 00:08:51,100

A little milk, a little coffee with my green...

254

00:08:51,100 --> 00:08:52,100

Yeah, you like a little coffee with your milk.

255

00:08:52,100 --> 00:08:56,100

You like fill the mug like more than half way up, and then you have like an ass with a sugar in there.

256

00:08:56,100 --> 00:08:57,100

Oh, yeah.

257

00:08:57,100 --> 00:09:00,100

I only keep real sugar in my home just to bake.

258

00:09:00,100 --> 00:09:04,100

But before that, before we started this podcast, I didn't keep real sugar in my home.

259

00:09:04,100 --> 00:09:05,100

Really?

260

00:09:05,100 --> 00:09:06,100

I didn't remember.

261

00:09:06,100 --> 00:09:08,100

I would have to go out and buy sugar for you to come into town because one day you woke up

262

00:09:08,100 --> 00:09:10,100

between there was only a splenda in my house.



263

00:09:10,100 --> 00:09:11,100

I like splenda.

264

00:09:11,100 --> 00:09:12,100

I don't like sugar.

265

00:09:12,100 --> 00:09:14,100

I always see you just put an ass with a sugar.

266

00:09:14,100 --> 00:09:15,100

Because you only have sugar.

267

00:09:15,100 --> 00:09:17,100

You never have splenda for me.

268

00:09:17,100 --> 00:09:18,100

Because I bake now.

269

00:09:18,100 --> 00:09:19,100

And like more than ever.

270

00:09:19,100 --> 00:09:20,100

So...

271

00:09:20,100 --> 00:09:21,100

All right.

272

00:09:21,100 --> 00:09:22,100

So you make this brown butter.

273

00:09:22,100 --> 00:09:24,100

How much milk powder do you put in it?

274

00:09:24,100 --> 00:09:25,100

Two tablespoons.

275

00:09:25,100 --> 00:09:26,100

Same.

276

00:09:26,100 --> 00:09:27,100

Okay, so two tablespoons.

277

00:09:27,100 --> 00:09:28,100

And I put it in at the beginning.

278

00:09:28,100 --> 00:09:29,100

Or...

279

00:09:29,100 --> 00:09:30,100

I put it in the milk.

280

00:09:30,100 --> 00:09:31,100

I put it as it finishes melting.

281

00:09:31,100 --> 00:09:34,100

And then you put in and then you just start whisking it away.

282

00:09:34,100 --> 00:09:35,100

That's all you do.

283

00:09:35,100 --> 00:09:36,100

Just go away, get it brown.

284

00:09:36,100 --> 00:09:37,100

No, but deal.

285

00:09:37,100 --> 00:09:41,100

When that's happening, I like to measure out my sugars.

286

00:09:41,100 --> 00:09:42,100

Yes.

287

00:09:42,100 --> 00:09:44,100

So I did one cup of brown sugar, three fourths of a cup of white sugar.

288

00:09:44,100 --> 00:09:45,100

Yeah, that's it.

289

00:09:45,100 --> 00:09:51,100

And then when that was done, I then poured our brown butter, milk powder into the bowl and

290

00:09:51,100 --> 00:09:52,100

just started whisking it.

291

00:09:52,100 --> 00:09:55,100

You know me, I used my own stomachs or for anything.

292

00:09:55,100 --> 00:09:58,100

I just used my stomachs or but you really do not need to with this one.

293

00:09:58,100 --> 00:09:59,100

I don't.

294

00:09:59,100 --> 00:10:00,100

You start whisking it together.

295

00:10:00,100 --> 00:10:03,100

And for me, the sugar just became kind of clumpy.

296

00:10:03,100 --> 00:10:04,100

Yes.

297

00:10:04,100 --> 00:10:08,100

And you think it's not going to come together, but it is because then I put two eggs in.

298

00:10:08,100 --> 00:10:10,100

And it becomes like a paste almost.

299

00:10:10,100 --> 00:10:12,100

Yeah, it comes like a paste.

300

00:10:12,100 --> 00:10:15,100

And then a hearty tablespoon of vanilla.

301

00:10:15,100 --> 00:10:17,100

Yeah, for sure, like a glug.

302

00:10:17,100 --> 00:10:18,100

Yeah, a good glug of it.

303

00:10:18,100 --> 00:10:20,100

I did a pinch of salt.

304

00:10:20,100 --> 00:10:27,100

Yeah, I measured mine because you know, I have problems when it comes to the exactitude.

305

00:10:27,100 --> 00:10:32,900

But I found when I started with the addition of the milk powder that it is, I think,

306

00:10:32,900 --> 00:10:34,700

I added like a saltiness to it.

307

00:10:34,700 --> 00:10:37,380

So I did reduce the amount that the recipe says.

308

00:10:37,380 --> 00:10:40,980

I think I used like about a little bit more, a little bit less than half of the salt, which

309

00:10:40,980 --> 00:10:43,900

I think was like an eighth of a teaspoon if I get it correctly.

310

00:10:43,900 --> 00:10:45,900

And I use kosher, always, always use kosher.

311

00:10:45,900 --> 00:10:46,900

Mm-hmm.

312

00:10:46,900 --> 00:10:47,900

I use kosher salt also.

313

00:10:47,900 --> 00:10:48,900

Yes.

314

00:10:48,900 --> 00:10:51,300

So then you mix all that together.

315

00:10:51,300 --> 00:10:52,500

You mix it all together.

316

00:10:52,500 --> 00:10:55,300

And then all you need is one and three fourths cup of flour.

317

00:10:55,300 --> 00:10:56,300

Which is awesome, right?

318

00:10:56,300 --> 00:10:57,300

I love that.

319

00:10:57,300 --> 00:10:58,300

Yeah.

320

00:10:58,300 --> 00:11:00,780

It's a very small, because the thing is you're not, this is not very big.

321

00:11:00,780 --> 00:11:03,580

I put it in an eight by eight baking dish.

322

00:11:03,580 --> 00:11:04,580

So this is not very big.

323

00:11:04,580 --> 00:11:07,380

Oh, and by the way, pre-heat, I went to 350 degrees.

324

00:11:07,380 --> 00:11:08,580

Yeah, true.

325

00:11:08,580 --> 00:11:13,540

And then what I do is my favorite part is I get a big bar of milk chocolate and I just

326

00:11:13,540 --> 00:11:15,860

start chopping it up.

327

00:11:15,860 --> 00:11:16,860

And I won't lie.

328

00:11:16,860 --> 00:11:19,380

I use two bars because I really wanted to go to--

329

00:11:19,380 --> 00:11:21,380

I like how you're just like, I get one bar.

330

00:11:21,380 --> 00:11:22,380

I'm not going to lie.

331

00:11:22,380 --> 00:11:23,380

I get two bars.

332

00:11:23,380 --> 00:11:24,380

Yes.

333

00:11:24,380 --> 00:11:27,620

Well, yeah, because you, I think you used too much because Ryan doesn't like it.

334

00:11:27,620 --> 00:11:28,620

He says it's too sweet.

335

00:11:28,620 --> 00:11:29,620

So I'm gagging.

336

00:11:29,620 --> 00:11:30,620

Ryan also eats dino nuggets all the time.

337

00:11:30,620 --> 00:11:31,620

So you know what?

338

00:11:31,620 --> 00:11:33,140

Oh my God, but Ryan eats--

339

00:11:33,140 --> 00:11:36,380

He's not a unit of measurement of tastiness.

340

00:11:36,380 --> 00:11:38,940

Well, he's a unit of measurement for sweetness.

341

00:11:38,940 --> 00:11:40,940

He likes peeps for, fucks sake.

342

00:11:40,940 --> 00:11:42,420

And mint chocolate chip ice cream.

343

00:11:42,420 --> 00:11:43,420

It's so gross.

344

00:11:43,420 --> 00:11:45,020

My husband does too.

345

00:11:45,020 --> 00:11:49,100

The only time I've ever consumed chocolate chip is when I was sick because for some reason

346

00:11:49,100 --> 00:11:51,740

my Hispanic mother gave me mint chocolate chip ice cream when I was sick.

347

00:11:51,740 --> 00:11:52,740

It's medicinal.

348

00:11:52,740 --> 00:11:56,260

It's, what you're saying is minty, so it helps.

349

00:11:56,260 --> 00:11:59,260

So it's the only fucking time I ever ate mint chocolate chip ice cream.

350

00:11:59,260 --> 00:12:00,260

No.



351

00:12:00,260 --> 00:12:03,300

Because it's not the other day with a big fucking tub on the couch, just sort of eating

352

00:12:03,300 --> 00:12:04,300

it.

353

00:12:04,300 --> 00:12:05,300

Oh God, God forgive him.

354

00:12:05,300 --> 00:12:06,300

But listen.

355

00:12:06,300 --> 00:12:07,420

One and three fourth couple of flour.

356

00:12:07,420 --> 00:12:12,220

When you put that flour in, I like to switch over from a whisk over to a rubber spatula

357

00:12:12,220 --> 00:12:15,540

because I hate it when the flour gets stuck in the whisk, tongs or whatever the fuck

358

00:12:15,540 --> 00:12:16,900

they're called, it drives me nuts.

359

00:12:16,900 --> 00:12:21,060

So I will fold it in gingerly and deliciously and just when there's like a little bit

360

00:12:21,060 --> 00:12:24,940

of flour showing, I will stop and then I'll add the chocolate and then finish mixing

361

00:12:24,940 --> 00:12:27,980

it with the chocolate chips or chunks.

362

00:12:27,980 --> 00:12:30,060

Add the fuckt of and chocolate chunks.

363

00:12:30,060 --> 00:12:31,060

I'm going to tell you something.

364

00:12:31,060 --> 00:12:35,980

I have made this with a variety of chocolate just to test it out, right?

365

00:12:35,980 --> 00:12:40,420

The last time I made it with mini chocolate chips, which is usually something I really enjoy

366

00:12:40,420 --> 00:12:47,020

in a cookie, but I added too much, like about a cup and a half and it kind of became like

367

00:12:47,020 --> 00:12:51,660

this weird chocolate screen almost rather than like little dots.

368

00:12:51,660 --> 00:12:52,980

Does that make sense?

369

00:12:52,980 --> 00:12:56,780

Like when you bite into it, it's like a chocolate screen versus what?

370

00:12:56,780 --> 00:12:57,780

That's what I want.

371

00:12:57,780 --> 00:12:58,780

I don't want that.

372

00:12:58,780 --> 00:12:59,780

I don't want that.

373

00:12:59,780 --> 00:13:04,220

To me, the best combination for this personally is to use the big chips, the good and

374

00:13:04,220 --> 00:13:05,220

gather again, guys.

375

00:13:05,220 --> 00:13:10,100

I know they don't pay me yet, but their good and good chocolate chips are so good.

376

00:13:10,100 --> 00:13:14,860

I like to use the regular size semi-sweet and then I get a chocolate bar.

377

00:13:14,860 --> 00:13:17,500

Usually the blue one from Aldi is my favorite, so no chocolate.

378

00:13:17,500 --> 00:13:19,300

I get the blue one from Lidl.

379

00:13:19,300 --> 00:13:20,300

That's funny.

380

00:13:20,300 --> 00:13:21,300

Same shit.

381

00:13:21,300 --> 00:13:22,300

It's the best.

382

00:13:22,300 --> 00:13:23,300

Mm-hmm.

383

00:13:23,300 --> 00:13:24,300

And seriously, the \$1.

384

00:13:24,300 --> 00:13:25,300

Yes?

385

00:13:25,300 --> 00:13:28,100

If it's a \$1 bar, like every time I get a little Lidl or Aldi, I'll pick up like four

386

00:13:28,100 --> 00:13:29,100

bars.

387

00:13:29,100 --> 00:13:32,660

But it's not a good quality shit because you never know when you're going to bake something

388

00:13:32,660 --> 00:13:34,420

or just the mood strikes you.

389

00:13:34,420 --> 00:13:38,140

Like I'm talking about last episode, just keep this stuff in your home and you will always

390

00:13:38,140 --> 00:13:39,660

have stuff to bake with.

391

00:13:39,660 --> 00:13:43,100

Always, especially at places like that where you can get really high quality chocolate for

392

00:13:43,100 --> 00:13:44,100

a few things.

393

00:13:44,100 --> 00:13:45,100

Yeah, it is good, it's good milk chocolate.

394

00:13:45,100 --> 00:13:48,620

I'll get the other place that has a really massive and good milk chocolate bars,

395

00:13:48,620 --> 00:13:49,620

Trader Joe's.

396

00:13:49,620 --> 00:13:50,620

Mm-hmm.

397

00:13:50,620 --> 00:13:52,700

But if you want to be a little bit more budget friendly, even more budget friendly than

398

00:13:52,700 --> 00:13:55,780

Trader's, go to Aldi or Lidl and I'm telling you, it is good milk chocolate.

399

00:13:55,780 --> 00:13:57,300

It is really, really good.

400

00:13:57,300 --> 00:14:01,100

And then I will get that and I'll just tear like four squares and then with my hands, I'll

401

00:14:01,100 --> 00:14:05,060

just tear it on over top and like kind of decorate it and make a cobblestone on top with

402

00:14:05,060 --> 00:14:08,220

the whole chocolate bar bits on top.

403

00:14:08,220 --> 00:14:09,540

That's my favorite combo.

404

00:14:09,540 --> 00:14:14,460

I know you like to just jizz chocolate all over the place.

405

00:14:14,460 --> 00:14:15,940

That's disgusting.

406

00:14:15,940 --> 00:14:19,580

No one jizz is chocolate and if you do go to a doctor, okay?

407

00:14:19,580 --> 00:14:21,980

But you do, yeah, I think you overdo it.

408

00:14:21,980 --> 00:14:22,980

I do.

409

00:14:22,980 --> 00:14:26,220

I love over-chocolateing it and I get the best compliments, so sorry.

410

00:14:26,220 --> 00:14:27,500

No complaints, bitch.

411

00:14:27,500 --> 00:14:33,420

No complaints, but you put this, I put a parchment line 8 by 8 fan and so here's the thing

412

00:14:33,420 --> 00:14:36,860

because I do have a lot of chocolate in my, okay?

413

00:14:36,860 --> 00:14:38,900

It's a 350 degrees.

414

00:14:38,900 --> 00:14:40,700

I do cook it for 40 minutes.

415

00:14:40,700 --> 00:14:42,980

Yeah, it does take longer than like the 22 it says.

416

00:14:42,980 --> 00:14:46,100

The 22 that they said, it's like fucking pudding, okay?

417

00:14:46,100 --> 00:14:48,300

So it is pudding, that's a bad thing.

418

00:14:48,300 --> 00:14:49,300

Yeah, okay.

419

00:14:49,300 --> 00:14:50,300

It's like hot pudding.

420

00:14:50,300 --> 00:14:53,940

So I do have about 40 minutes when I've used less chocolate, I've done like 30 minutes.

421

00:14:53,940 --> 00:14:54,940

Wait a minute.

422

00:14:54,940 --> 00:14:57,420

Sorry, you should call yourself hot pudding.

423

00:14:57,420 --> 00:14:58,260

That's a great name.

424

00:14:58,260 --> 00:15:00,260

That's a great idea.

425

00:15:00,260 --> 00:15:05,660

That's my new porn name: hot pudding, hot pudding, trade mark FOOD FAQ.

426

00:15:05,660 --> 00:15:10,500

40 minutes and then here's the thing, you gotta let it rest for like 15 minutes, 20 minutes.

427

00:15:10,500 --> 00:15:12,660

Yeah, you can't just get into that shit.

428

00:15:12,660 --> 00:15:16,860

No, because the thing is you're gonna have that nice typical brownie crackly top on

429

00:15:16,860 --> 00:15:21,580

it, but it is going to be gooey, so you gotta let it kind of re-solidify a little bit.

430

00:15:21,580 --> 00:15:24,100

Hold on, because otherwise it's gonna just...

431

00:15:24,100 --> 00:15:26,580

Literally, just on you, it's gonna be hot.

432

00:15:26,580 --> 00:15:27,580

What is with you in that word today?

433

00:15:27,580 --> 00:15:29,340

I don't know, I haven't used it in a while.

434

00:15:29,340 --> 00:15:30,820

I think I owe it something.

435

00:15:30,820 --> 00:15:32,820

Do you, I'm sure you do.

436

00:15:32,820 --> 00:15:33,820

I have a just like...

437

00:15:33,820 --> 00:15:34,820

Something's on your mind.

438

00:15:34,820 --> 00:15:37,820

What's that word when you have to meet a criteria, like a cap?



439

00:15:37,820 --> 00:15:38,820

I don't know what it is.

440

00:15:38,820 --> 00:15:40,820

I'm don't fucking know, but you're in it right now.

441

00:15:40,820 --> 00:15:42,820

I mean it right now.

442

00:15:42,820 --> 00:15:43,820

Yeah.

443

00:15:43,820 --> 00:15:45,820

Jizz quota, that's what I've got.

444

00:15:45,820 --> 00:15:49,580

Jizz quota, you're just quota, you're just era.

445

00:15:49,580 --> 00:15:51,620

I think that was a long time ago, but anyway, okay.

446

00:15:51,620 --> 00:15:54,700

So this recipe is amazing.

447

00:15:54,700 --> 00:15:56,700

Our tweaks, I think make it, you know what?

448

00:15:56,700 --> 00:15:59,340

I don't know, I was trying to think about like how do you describe what the milk powder

449

00:15:59,340 --> 00:16:03,580

adds and I think it adds like a, like it's something in the background that makes it taste

450

00:16:03,580 --> 00:16:05,180

like what the fuck is that?

451

00:16:05,180 --> 00:16:06,180

Is that what you taste?

452

00:16:06,180 --> 00:16:11,420

So you know like, they'll use a term umami for a savory food.

453

00:16:11,420 --> 00:16:15,620

It gets like a depth to it and you just can't put your finger on it and it's like all

454

00:16:15,620 --> 00:16:18,060

these little tricks that people do.

455

00:16:18,060 --> 00:16:22,500

Like when you add butter to your pasta and sauce to make it a little bit more luxurious

456

00:16:22,500 --> 00:16:25,700

or when you add good olive oil or things like that, that's what this does.

457

00:16:25,700 --> 00:16:29,580

It adds like this um je ne sais quoi... shut the fuck up.

458

00:16:29,580 --> 00:16:33,140

I was trying to keep talking so you don't say that fucking stupid term.

459

00:16:33,140 --> 00:16:34,140

But anyway, so it's good.

460

00:16:34,140 --> 00:16:35,140

It is true.

461

00:16:35,140 --> 00:16:36,140

It does.

462

00:16:36,140 --> 00:16:39,140

It adds just a little bit of like a almost like, you know, what is that?

463

00:16:39,140 --> 00:16:40,140

It adds a depth to it.

464

00:16:40,140 --> 00:16:41,740

Maybe makes a little bit richer.

465

00:16:41,740 --> 00:16:43,340

So I am going to go with you on the milk powder.

466

00:16:43,340 --> 00:16:44,340

That's one.

467

00:16:44,340 --> 00:16:46,340

I really think that was a good idea and it did make a big difference.

468

00:16:46,340 --> 00:16:48,940

Are you going to go with me on the je ne sais quoi because it's pretty?

469

00:16:48,940 --> 00:16:50,940

Nope, nope, nope, nope, nope, no powder on me.

470

00:16:50,940 --> 00:16:51,940

Alright you guys.

471

00:16:51,940 --> 00:16:54,700

We want you to toast up some milk powder in your butter and see what the fuck happens.

472

00:16:54,700 --> 00:16:58,380

And you can do this in a cookie recipe which I am really freaking hard on for.

473

00:16:58,380 --> 00:16:59,380

I want to do it.

474

00:16:59,380 --> 00:17:02,580

I want to be a cookie recipe, do it in a brownie recipe, do it in a cake recipe and you try it out.

475

00:17:02,580 --> 00:17:03,580

Try it out.

476

00:17:03,580 --> 00:17:07,100

Make these prunettes and then tag us on the social medias.

477

00:17:07,100 --> 00:17:10,860

Leave us, oh go to YouTube and you can listen to us there and leave us a comment.

478

00:17:10,860 --> 00:17:11,860

Yeah, that'd be fun.

479

00:17:11,860 --> 00:17:13,660

Do something fucking like it.

480

00:17:13,660 --> 00:17:14,660

I don't know.

481

00:17:14,660 --> 00:17:16,100

I'm excited about the YouTube.

482

00:17:16,100 --> 00:17:17,100

Do this.

483

00:17:17,100 --> 00:17:21,180

Alright, well don't forget to leave us a review in your very favorite podcast player.

484

00:17:21,180 --> 00:17:22,780

Listen to us wherever you can.

485

00:17:22,780 --> 00:17:27,260

You can check all the links in our show notes and share us with a friend because we love

486

00:17:27,260 --> 00:17:30,780

you guys so much and we can't wait to come back with another amazing recipe to share it

487

00:17:30,780 --> 00:17:31,780

with you guys.

488

00:17:31,780 --> 00:17:32,780

Bye bye.

Let's keep the kitchen talk going!

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