

WHITE CHOCOLATE BROWNIE DECADENCE

(recipe from [Your Homebased Mom](#))

1 cup butter
1/2 cup white chocolate, chopped
4 eggs, beaten
2 cups sugar
1 1/2 cups flour
1 1/2 tsp. vanilla

Preheat oven to 350 degrees. To make the brownies, melt your white chocolate and butter either in the microwave or a double boiler; watching and stirring often so the white chocolate does not burn. Once the butter and chocolate are melted, whisk in the eggs and vanilla and then add the sugar. Add flour last. Pour the batter into a greased 9 x 13 pan. Bake for 25-30 minutes. Cool completely before frosting.

Frosting:

1/2 cup butter
1/3 cup white chocolate, chopped
3 cups powdered sugar
2 Tbsp. whipping cream (or more to make desired consistency)
1 1/2 tsp. vanilla

Melt the butter and white chocolate in the microwave or double boiler. Remove from heat and add powdered sugar, whipping cream and vanilla, using additional whipping cream to reach desired consistency for frosting. Frost brownies once cooled.

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