

Theresa Treasure's Microwave Brownies

1/2 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
3/4 cup flour, unsifted
1/3 cup cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chocolate chips
Icing (optional)
1/4 cup butter
1 heaping cup powdered sugar
1/4 cup cocoa
1 teaspoon vanilla
1-2 teaspoons milk

These are extremely moist, delicious brownies!

1. Place butter in glass mixing bowl and microwave on HIGH for 20-30 seconds or until softened.
2. Using a fork, blend in the sugar.
3. Add eggs one at a time, blending well after each one. Add vanilla.
4. Add flour, cocoa, baking powder and salt. Mix well. Stir in chocolate chips.
5. Using a microwave muffin pan (or 6 microwave-safe pudding cups on a plate), put 2 paper cupcake liners in each muffin cup.
6. Fill each muffin cup 1/2 to 2/3 full with batter. Bake in microwave on HIGH for 2 minutes 15 seconds for each 6 brownies. (One batch will make 12 brownies.)
7. Allow brownies to sit in microwave for 3-5 minutes after baking
8. Remove brownies from muffin pans. Discard the outermost cupcake liner. Place on wire rack to cool.
9. Make icing. Soften butter in microwave for 15-20 seconds, mix in rest of ingredients. Use only enough milk to make icing the consistency you like.
10. After the brownies have cooled for 15-20 minutes, ice them. After the brownies have completely cooled, wrap in plastic wrap or place in airtight container (to keep brownies from drying out). The brownies can be stored in the freezer if they will not be eaten up in a few days!

A few suggestions & ideas:

1. Sometimes there will be "wet" spots on top of the brownies when they are done cooking. If they are bigger than a dime, bake an extra 15 seconds. After you have made a few batches you will get a sense for when the brownies are done. Small "wet" spots will vanish as the brownies cool.
2. Keep the brownies wrapped in plastic wrap to avoid having them dry out. Microwaved baked good do not form a crust so they tend to dry out quickly unless the top is covered.
3. If you don't ice the brownies, you can put powdered sugar on top to help prevent them from drying out.
4. For a darker, richer brownie, used European or Dutch-processed cocoa.
5. Instead of powdered sugar icing, use a cream cheese icing. Use 4 ounces of cream cheese in place of the butter. Use powdered sugar to taste. Cocoa is optional.
5. To make peanut butter brownies use 1/4 cup peanut butter and 1/4cup butter instead of 1/2 cup butter. Use peanut butter instead of the butter in the icing, and use peanut butter chips instead of chocolate chips.
6. For almond brownies, add almond extract to the batter or the icing.
7. For a "silky" texture to the brownie, use powdered sugar instead of granulated sugar.