

TD Summer Reading Club: Launch Party Domino Brownies!

Ingredients:

Brownie Batter

- ½ cup butter
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder

- ½ cup all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt

Icing

- 1 cup confectioners' sugar
- 2 teaspoons milk
- 2 teaspoons light corn syrup

To make the brownies:

1. Preheat the oven to 350°F. Grease and flour an 8-inch square pan.
2. In a large saucepan, melt the ½ cup of butter.
3. Remove from heat, and stir in the sugar, eggs, and vanilla.
4. Mix in the cocoa powder, flour, salt, and baking powder.
5. Spread the batter into your greased pan, and bake for 25 to 30 minutes.

To make the icing and decorate:

1. In a small bowl, mix together confections' sugar and milk until smooth. Add in the corn syrup and stir until the icing is smooth and shiny! If the icing is too thick, you can add more milk or corn syrup.
2. Make sure your brownies are cool before starting to decorate!
3. Cut your brownies into rectangle shapes: we did a row of three one way, and a row of five the other way, to get 15 brownies out of our pan!
4. Place your icing into a plastic bag and push it into a corner. Cut a small amount off the corner to create a piping bag, or use a toothpick dipped in icing to draw the lines and dots.
5. Draw a line across the middle of the brownie and add dots to make numbers on either side. Let dry and enjoy!

Pro-Tip!

Boxed brownie mix and pre-made icing work are just as tasty!