

Blender Brownies

3/4 cup unsalted butter, melted

1/3 cup milk chocolate chips

1 1/2 ounces semi sweet baking chocolate

3 large eggs

1/2 cup cocoa powder

1 1/4 white sugar

1/4 cup brown sugar

1/4 teaspoon vanilla

3/4 cup plus 1 1/2 tablespoons flour

pinch of salt

additional 1 cup chocolate chips and 1 teaspoon of flour

Frosting

1/3 cup heavy cream

2-4 tablespoons milk

7 tablespoons butter, softened

1 teaspoon vanilla

1/2 cup cocoa powder

3 cups powdered sugar

Instructions:

1. preheat the oven to 350.
2. in the jar of your blender, add the butter, chocolate, and chocolate chips.
3. begin to blend, stop and add the eggs, cocoa, sugars, and vanilla, and salt then blend again until smooth.
4. add the flour, pulse a few times.
5. in a small bowl, combine the flour and chocolate chips. sift off any extra flour and fold the chips into the batter.
6. pour into a greased 8x9" pan.
7. bake for 25-30 minutes.

Frosting Instructions:

Using a hand mixer or clean jar for the blender, beat together all ingredients and frost the cooled brownies.