

# St. Patrick's Day Baking

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## GREEN VELVET BROWNIES WITH CREAM CHEESE FROSTING

### Ingredients

- $\frac{3}{4}$  cup semi-sweet chocolate chips
- $\frac{3}{4}$  cup butter
- 2 cups sugar
- 4 large eggs
- 1  $\frac{1}{2}$  cups All Purpose flour
- 1 bottle green food colouring
- 1  $\frac{1}{2}$  tsp baking powder – **we will supply.**
- 1 tsp vanilla – **we will supply.**
- $\frac{1}{8}$  tsp salt (we have) – **we will supply.**

### Frosting

- 1 package cream cheese
- 3 tbsp. butter (softened)
- 1  $\frac{1}{2}$  cups powdered sugar
- $\frac{1}{8}$  tsp salt (we have)
- 1 tsp vanilla (we have)

*Instructions on the next page*



## Instructions

1. Preheat oven to 350.
2. Line bottom and sides with parchment paper of 9x9 inch square pan.
3. Microwave chocolate and butter until smooth.
4. Whisk in sugar.
5. Add egg, one at a time, whisking just until blended after each one.
6. Gently stir in flour, baking powder, vanilla and salt.
7. Pour into pan and bake 45 min.



## Frosting

1. Beat cream cheese and butter until creamy.
2. Add powdered sugar, vanilla, food colouring and salt.
3. Continue beating until smooth and green.
4. Spread the frosting on top of the brownies.

