

Glazed Milk Chocolate Brownies

pictured on page 157

PREP 20 minutes plus cooling

BAKE about 30 minutes

MAKES 24 brownies

Brownie

- ¾ cup butter or margarine
(1½ sticks)
- 1 bar (7 ounces) milk chocolate
- 3 ounces semisweet chocolate
- 1½ cups sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 5 large eggs
- 1¼ cups all-purpose flour

Dress THEM UP!

For a kid's over-the-top fantasy or for a more grown-up confection, add one of these to plain brownie or blondie batter:

Candy Chop up to 1 cup peanut butter cups, malted milk balls, or your favorite candy bar and stir into the batter. (Or sprinkle M&M's or miniature chocolate-covered mints on top just before baking.)

Spice For a savory note, add ½ teaspoon ground cinnamon, nutmeg, ginger, or a dash of cayenne pepper to the batter.

Dried fruit Fold in 1 cup chopped dates, apricots, or dried plums; or add whole raisins, cranberries, currants, or tart cherries.

Nuts Add up to 1 cup unsalted, toasted, chopped nuts. Try unusual varieties such as Brazil nuts or macadamias.

Liqueurs Stir in 2 tablespoons dark rum or bourbon, crème de cacao, crème de menthe, coffee liqueur, or almond, orange, or any other fruit- or nut-flavor liqueur. Small amounts (⅛ to ¼ teaspoon) of extracts—such as almond, coconut, peppermint, or rum—are also good.

Milk Chocolate Glaze

- 1 cup milk chocolate chips
(6 ounces)
- 4 tablespoons butter or margarine
- 1 teaspoon vanilla extract

1. Preheat oven to 350°F. Grease 13" by 9" metal baking pan.

2. Prepare Brownie: In 3-quart saucepan, heat butter and chocolates over medium-low heat until melted, stirring frequently. Meanwhile, in medium bowl, with wire whisk, mix sugar, vanilla, salt, and eggs until combined. Stir in flour. Stir egg mixture into chocolate mixture until well blended. Spread batter in pan.

3. Bake brownie 30 to 35 minutes or until toothpick inserted 2 inches from edge comes out almost clean. Cool in pan on wire rack.

4. When brownie is cool, prepare Milk Chocolate Glaze: In 1-quart saucepan, heat chocolate and butter over medium-low heat until melted, stirring frequently. Remove saucepan from heat; stir in vanilla.

5. Spread glaze over brownie. Cut lengthwise into 4 strips, then cut each strip crosswise into 6 pieces.

■ Each brownie: About 260 calories, 3 g protein, 28 g carbohydrate, 15 g total fat (6 g saturated), 1 g fiber, 70 mg cholesterol, 160 mg sodium.