

FIRST PLACE

Catie's Three Layer Candy Cane Brownies

*Recipe from Catherine
Firpo of Oakland.*

**30 chocolate sandwich
cookies (approximately 12
ounces)**
1½ cups (2½ sticks) butter
1 cup cocoa powder
1½ cups sugar
2 eggs
½ cup all-purpose flour
**½ teaspoon peppermint extract
(optional)**
**2 cups semisweet chocolate
chips (12 ounces)**
1 cup crushed candy canes

▶ Pre-heat oven to 325 degrees.

Cookie layer

Empty chocolate sandwich cookies into food processor. Pulse until powdery. Add two tablespoons cocoa. Pulse again to incorporate the cocoa. Move mixture into bowl. Melt 1/2 cup (one stick) butter and stir into mixture. Firmly press mixture into bottom of 9-by-13-by-2-inch baking dish.

Brownie layer

Melt remaining butter in a double boiler or in a heat-proof bowl over simmering water and stir in sugar and remaining cocoa. Remove from water and let cool slightly. Stir in peppermint extract, if using.

• Add eggs, stirring well after each egg. Continue to stir until the batter is shiny. Add the flour and fully incorporate. Stir vigorously for 35-40 strokes. Pour brownie batter into the pan over the cookie layer.

Bake 15-20 minutes, but do not overcook.

Chocolate-candy cane layer

Remove brownies from oven and immediately cover with the chocolate chips. Wait a few minutes until heat from brownies has melted the chocolate, then spread with spatula to form a smooth layer covering entire pan of brownies. Sprinkle crushed candy canes over chocolate and

press slightly to imbed into warm chocolate. Allow to cool slightly. Cut into two-inch squares and serve warm with vanilla ice cream or cut into small pieces and wrap in a box like candy.

Makes about 2 dozen small brownies.

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Per brownie: 319 Calories; 18g Fat; 3g Protein; 42g Carbohydrate; 2g Dietary Fiber; 41mg Cholesterol; 200mg Sodium.