

## 10.4 大廚師 – Brownies

\* 20 brownie hearts or 12 large square brownies



### 材料：

½ cup melted butter 半杯融化的黃油  
1 cup sugar 1 杯糖  
1 tsp vanilla extract 1 茶匙香草精  
2 eggs 雞蛋 2 個  
1/3 cup cocoa powder 3 杯可可粉  
½ cup flour 半杯麵粉  
¼ tsp baking powder ¼ 茶匙發酵粉

## 做法：

1. Melt butter in microwave, mix in sugar. Add in vanilla extract and combine
2. Add in eggs one at a time, mixing after each addition.
3. Mix in cocoa powder, then add in flour and baking powder and combine.
4. Pour into a greased heart baking pan or 9" square baking pan and bake at 350 F for 15 min (18 min in a 9" pan)

- 1，用微波爐融化黃油，拌入白糖。在添加香草精
- 2，加入雞蛋一次一個，每次加入後拌勻。
- 3，加入可可粉，再加入麵粉和發酵粉。
- 4，倒入一個已經抹油的心形烤盤 或 9 “在方形烤盤烤 15 分鐘 350°F

## \*Chocolate Frosting Recipe 巧克力口味糖霜

- 3 tablespoons butter, softened 3 湯匙黃油，軟化
- 3 tablespoons unsweetened cocoa powder 3 湯匙無糖可可粉
- 1 tablespoon honey 1 湯匙蜂蜜
- 1 teaspoon vanilla extract 1 茶匙香草精
- 1 cup confectioners' sugar 1 杯糖粉

## \*Peanut Butter Frosting 花生口味糖霜

- ½ stick (4 T) butter 半條 (4 T) 的黃油
- ½ cup smooth peanut butter 半杯花生醬
- 1 cup powdered sugar 1 杯糖粉
- 2 T. heavy whipping cream or milk 2T 的鮮奶油泡或牛奶

## \*糖霜做法：

1. Cream together butter and peanut butter. 將奶油和花生醬混在一起。
2. Mix in powdered sugar on low speed 慢慢的一點點加入糖粉
3. Add in heavy cream, mix until smooth 加入鮮奶油，攪拌至滑順