



# RECIPE

## “Chocolate Covered Strawberry” Brownies for 2 & Easy Ice Cream, without an Ice Cream Machine

### INGREDIENTS:

#### Brownies:

- ¼ c. butter (2 oz., or half a stick)
- ½ cup semisweet chocolate chips
- 1 Tbsp. cocoa powder
- ½ c. granulated sugar
- ¼ tsp. salt
- 1 egg
- 1 tsp. vanilla extract
- ¼ c. all-purpose flour
- Additional 2 Tbsp. chocolate chips
- 2-3 large strawberries, sliced into small pieces

#### Ice Cream:

- 2 cups heavy cream
- 1 can sweetened condensed milk
- 1 ½ tsp. vanilla extract (go for the good vanilla for this recipe, it's

### DIRECTIONS:

#### Brownies:

1. Preheat oven to 350 F.
2. Place butter and ½ c. chocolate chips into medium, microwave safe bowl. Microwave for 30 seconds, and stir. If chocolate is not completely melted, continue heating for 10 second intervals, stirring after each 10 seconds. When chocolate has fully melted, move onto next step.
3. To melted chocolate and butter, add the granulated sugar, salt, and cocoa powder. Whisk to combine. It will be granular in appearance.
4. Add egg and vanilla extract. Whisk until fully incorporated.
5. Add flour. Switch to a rubber spatula and gently fold in the flour, until just combined.
6. Add the chocolate chips and sliced strawberries. Fold into batter until evenly distributed.
7. Divide the batter into two (2) 8 oz. ramekins, or similar oven-safe individual baking dishes. Use the rubber spatula to smooth the top of the batter in each dish.
8. Bake the brownies for 25-35 minutes, until a toothpick inserted in the center of each brownie comes out clean of batter.
9. Allow to cool for 10-15 minutes, then top with ice cream or whipped cream and serve while still warm from the oven.

#### Ice Cream:

1. In a medium-to-large bowl, beat the heavy cream until soft peaks form. Add vanilla extract.
2. Continue beating heavy cream while slowly drizzling in the sweetened condensed milk.
3. Once all sweetened condensed milk has been added, beat on high until you reach stiff peaks. (Do not over whip, or you will make very sweet butter!)
4. Transfer the whipped cream mixture to a freezer-safe container and freeze for several hours or overnight, until set.
5. Scoop and serve as regular ice cream. Feel free to drizzle with syrups or sauces for added flavor.

FROM THE KITCHEN OF:

