

UDDERLY TOASTED BROWNIES

Prep Time: 30 min

Total Time: 60 min

Servings: 12-15

Ingredients

BROWNIES:

12 OZ UDDERLY TOASTED MILK STOUT

1 CUP FLOUR

0.75 CUP DARK COCOA POWDER

1 CUP SUGAR

6 TBSP BUTTER (ROOM TEMP)

8 OZ BITTERSWEET CHOCOLATE

0.75 CUP WHITE CHOCOLATE CHIPS

4 EGGS (ROOM TEMP)

PINCH OF SALT

ICING:

4 EGGS (ROOM TEMP)

0.5 TSP VANILLA

1 CUPS SUGAR (GRANULATED)

PINCH OF SALT

0.5 CUP GRAHAM CRACKERS

0.5 TSP CREAM OF TARTAR

Directions

IN A MEDIUM BOWL, WHISK TOGETHER FLOUR, COCOA POWDER, AND SALT. IN A SEPERATE BOWL, ADD BITTESWEET CHOC CHUNKS WHITE CHOC CHIPS, AND BUTTER. MICROWAVE AND STIR UNTIL SMOOTH. IN A LARGE BOWL, BEAT EGGS AND SUGAR TOGETHER UNTIL LIGHT AND FLUFFY SLOWLY MIX IN MELTED CHOCOLATE. ADD FLOUR MIXTURE AND STIR UNTIL COMBINED. SLOWLY ADD UDDERLY TOASTED STOUT UNTIL BATTER IS THIN AND WELL MIXED. POUR INTO GREASED 13X9 PAN AND BAKE 25-30 MIN. ICING! FILL BOTTOM OF POT WITH 1 IN OF WATER. BRING TO A GENTLE BOIL. IN A LARGE HEAT PROOF BOWL, ADD EGG WHITES, SUGAR, CREAM OF TARTAR, AND VANILLA. WHISK UNTIL 120F. REMOVE FROM HEAT. CONTINUE TO WHISK UNTIK STUFF PEAKS FORM. POUR OVE COOL BROWNIES AND TOAST. SPRINKLE WITH GRAHAM CRACKERS JUST BEOFORE SERVING. ENJOY!