

RED WHITE & BLUE BROWNIES



Ingredients:

- $\frac{3}{4}$ cup granulated sugar
- 6 tablespoons butter or margarine
- 1 tablespoon water
- $1\frac{1}{2}$ cups (9 oz.) semisweet chocolate chips
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 eggs
- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt

Combine sugar, butter and water in small, heavy saucepan. Bring to a boil, stirring constantly; remove from heat. Add $\frac{3}{4}$ cup chocolate chips. Pour into wax paper-lined and greased 9-inch round cake pan. Bake in preheated 350° oven for 20 to 25 minutes until wooden pick inserted in center comes out still slightly sticky. Cool for 15 minutes in pan. Invert onto wire rack; remove wax paper. Turn right side up; cool completely. Spread topping (recipe below) over brownie; top with 2 cups sliced strawberries and blueberries. Chill until serving time.

Topping:

Beat $\frac{1}{2}$ cup heavy whipping cream and $\frac{1}{4}$ cup granulated sugar in small mixer bowl until stiff peaks form.

Mom got this recipe from the Nestlé Make Your House a Toll House calendar (July, 1994)



**Life, Liberty, and the
pursuit of obesity**



another great recipe from...

GIANGIULIO FAMILY
online cookbook