

Scouts Brownies

Chocolate

Ingredients

- 1 C unsalted butter
- 3½ oz unsweetened chocolate
- 3 Tbs unsweetened European style cocoa
- 1½ C flour + 2 Tbsp for high altitude
- ½ tsp baking powder
- 1 tsp salt
- 4 eggs
- 2 C sugar
- 1 tsp vanilla
- 1 C chocolate chips

Directions

Preheat oven to 350° (375° high altitude)

Melt butter with unsweetened chocolate. Add cocoa to chocolate mixture . . . Or sift together cocoa, flour, baking powder and salt.

Beat eggs until creamy and add sugar, beating consistently.

Add cooled chocolate mixture and vanilla.

Stir in dry ingredients until just combined.

Spread batter in buttered 9x13 pan. Sprinkle chocolate chips over surface.

Bake 30-35 minutes or until center is set.

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Hot Fudge Sauce

Chocolate, Dessert, Sauce

Ingredients

- 10 ozs semisweet chocolate
- ½ C dutched cocoa
- ¾ C light corn syrup
- ½ C heavy cream
- ½ C sugar
- ½ C water
- 3 tbs unsalted butter
- 1 tsp vanilla
- pinch of salt.

Directions

Melt chocolate in microwave. Add cocoa. Set aside.

Heat corn syrup, sugar, heavy cream and water until sugar melts. Cook on medium for 4 minutes until thickened. Cool for 2 minutes.

Add butter, chocolate mixture and vanilla.

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Raspberry Coulis

Dessert, Sauce

Source Martha Stewart

Ingredients

- ½ c sugar
- 10 oz raspberries

Directions

Boil sugar, raspberries and scant ¼ c water over medium high heat. Reduce to medium low, cook until sugar is dissolved about 8 minutes. Brush any sugar crystals off side of pan with wet brush. Cool completely. Puree until smooth and drain tbs to remove solids.

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