



DESCRIPTION

This dessert is so delicious it will give you and your whole family a reason to celebrate! So get ready to bake some homemade Brownie Cups.

INGREDIENTS

- cooking spray
- 1 stick unsalted butter
- 2 squares unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 3/4 cup flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- whipped cream
- fresh berries

TOOLS

- saucepan
- 2 bowls
- whisk
- spoon
- 24-cup mini muffin pan
- serving platter

DIRECTIONS

1. In a saucepan over low heat, melt one stick unsalted butter and 2 squares unsweetened chocolate.
2. In a separate bowl, combine flour with baking powder and salt. Mix all the dry ingredients together with a whisk.
3. When the chocolate is melted, turn the stove off and crack 2 eggs into a bowl.
4. Add sugar, using your whisk to stir it in until smooth.
5. Add the eggs and vanilla and stir until all of the ingredients are combined.
6. Add the dry ingredients and whisk them together until everything is combined.
7. Now that the batter is prepared, spoon it into the muffin cups. You should use a pre-buttered 24-cup mini muffin pan with sprayed with cooking spray. If you don't have a mini muffin pan at home—you can use a regular size 12 muffin pan instead. Each cup should be about 3/4 full.
8. Put your brownie cups into a preheated oven and let them bake for 12 minutes at 350 degrees.
9. Remove them from the oven and immediately press an indentation in the middle of each cup, using a press or the back of a spoon.
10. Let them sit until cool. Place them on a pretty platter.

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COOKING

BIRTHDAY PARTY: BROWNIE CUPS

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11. Fill each cup with whipped cream.
12. Garnish each one with a fresh berry.

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