

Microwave Brownies



Brownies

- 6 tablespoons butter or margarine
- 1 cup semi-sweet chocolate chips, regular or dairy-free
- 2 tablespoons water
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Dreamees mix
- 1 cup semi-sweet chocolate chips, regular or dairy-free
- 1/4 cup chopped pecans, optional

In a large microwave-safe bowl, melt butter, chocolate chips, and water on high for 1 minute. Remove from microwave. Stir the chocolate mixture until smooth. Add sugar to chocolate mixture and mix well. Add eggs and vanilla extract, mix well. Add Yumee Yumee Dreamees mix to the chocolate mixture. Mix and stir until all the dry ingredients are fully incorporated. Add chocolate chips and pecans. Mix well. Pour brownie mixture into a lightly greased 9-inch pie plate. Evenly spread the brownie mixture to the edge of the pie plate using a spatula.

Place an inverted small glass bowl or ramekin in the center of the microwave turntable. Place pie plate on top of the inverted glass bowl. Cook on high for 4 minutes. Check brownies and continue cooking, checking brownies every 30 seconds, for an additional 2 1/2 minutes. Brownies are done when center appears dry and is slightly firm to touch. Do not over cook brownies.

Remove brownies from microwave and cool on a wire rack for 30 minutes. Cut into 1 1/2-inch square bars. Store brownies at room temperature in an airtight container between sheets of wax paper.

Makes 16 brownies

Cook's Note: Substitute vanilla extract with 1/2 teaspoon extract of choice, such as peppermint, raspberry, or other preferred extract. Recipe was tested in a 700 watt microwave oven with a turntable. To make bite-size brownies in oven safe bakeware, fill each paper baking cup about 1/2 full with batter. Arrange 4 filled containers in a circle directly on the microwave turntable. Think of a clock face and position cups at 12, 3, 6, and 9 around the outer edge of the microwave turntable. Do not place a container in the center of the turntable. Cook on high for 1 minute. Check brownies and cook for an additional 45 seconds, or until tops of brownies are almost dry. Allow brownies to cool on a wire rack for at least 4 minutes to complete cooking process. Repeat for remaining brownies.

Yumee Yumee