



## Cosmic Brownies



### Brownies:

10 tablespoons butter,  
melted

1 cup granulated sugar

1/3 cup packed brown  
sugar

3/4 cup plus 2 T  
unsweetened cocoa  
powder, sifted

1/2 t vanilla extract

2 eggs + 1 egg yolk

1 T corn syrup

2/3 cup flour

1 T cornstarch

1/4 t salt

### Frosting:

1 1/2 cups semi-sweet chocolate chips

1/2 c heavy cream

1 T butter

candy coated chocolate chips (Wilton, nuts.com - they'll ship with ice during hot months, or Amazon) or mini M&M's

To make brownies, preheat oven to 350°F. Line an 8 x 8-inch pan with parchment greased with shortening or butter. In large bowl combine butter, sugars, and cocoa powder. Stir in vanilla, eggs and egg yolk, and corn syrup and mix well. Add flour, cornstarch, and salt, and stir just until combined. Pour into the pan and bake for 25 minutes. Let cool completely in pan. Meanwhile, make frosting by heating cream and chocolate in double boiler and stir until melted and smooth. (Alternate method is to heat cream in microwave on high for 1 minute, add chips and let sit for 3 minutes, and stir until smooth.) Add butter; stir until melted and smooth. Spread over cooled brownies. Sprinkle with chips or M&M's. Refrigerate 1-2 hours until frosting is set. Cut and serve cold.