



*Circle of Friends
Cookbook*

Volume 2

**Brownie
& Bar
Recipes**



Apple Brownies

1/2 c. butter, softened
1 c. sugar
1 t. vanilla extract
1 egg, beaten
1-1/2 c. all-purpose flour
1/2 t. baking soda

1/2 t. baking powder
1/2 t. nutmeg
1 c. apples, peeled, cored
and chopped
1/2 c. chopped nuts

In a large bowl, beat together butter and sugar until fluffy; stir in vanilla and egg. In a small bowl, combine flour, baking soda, baking powder and nutmeg. Add flour mixture to butter mixture; mix thoroughly. Fold in apples and nuts. Spread batter in a greased 9"x9" baking pan. Bake at 350 degrees for 30 to 35 minutes. Cool and cut into squares. Makes one dozen.



Candy Bar Brownies

18-1/4 oz. pkg. German
chocolate cake mix
3/4 c. butter, melted
2/3 c. sweetened condensed
milk

5 2-oz. chocolate-covered
caramel nougat candy
bars, thinly sliced

In a bowl, combine dry cake mix, butter and condensed milk. Press half of batter into a greased 13"x9" baking pan. Bake at 350 degrees for 10 minutes. Remove from oven; arrange candy bar slices over top. Press remaining batter over candy bar layer. Return to oven; bake an additional 20 minutes. Cool; cut into squares. Makes 16 to 20.



Frosted Mocha Brownies

1 c. sugar	1 t. vanilla extract
1/2 c. butter, softened	2/3 c. all-purpose flour
1/3 c. baking cocoa	1/2 t. baking powder
1 t. instant coffee granules	1/4 t. salt
2 eggs, beaten	1/2 c. chopped walnuts

Combine sugar, butter, cocoa and coffee granules in a saucepan. Cook and stir over medium heat until butter is melted. Remove from heat; cool for 5 minutes. Add eggs and vanilla; stir until just combined. Blend in flour, baking powder and salt; fold in nuts. Spread batter in a greased 9"x9" baking pan. Bake at 350 degrees for 25 minutes, or until set. Cool in pan on a wire rack. Spread Mocha Frosting over cooled brownies; slice into bars. Makes one dozen.

Mocha Frosting:

3 T. butter, softened	2 to 3 T. milk
1/4 c. baking cocoa	1/2 t. vanilla extract
2 c. powdered sugar, divided	

Beat butter until fluffy with an electric mixer on medium speed; add cocoa. Gradually beat in one cup powdered sugar. Stir in 2 tablespoons milk and vanilla. Gradually add remaining powdered sugar and additional milk if needed to make a spreading consistency.

Spicy-Hot Brownies

20-oz. pkg. chewy fudge
brownie mix

1 t. chili powder

3/4 t. cayenne pepper

1/4 c. water

1 t. orange zest

4 t. frozen orange juice
concentrate, divided

2 eggs, beaten

1/2 c. oil

16-oz. container cream
cheese frosting

In a large bowl, stir together dry brownie mix and spices; set aside. In a cup, combine water, orange zest and one teaspoon orange juice concentrate. Add to brownie mix along with eggs and oil. Beat as package directs. Spread batter in a greased 8"x8" baking pan. Bake at 350 degrees for 42 to 45 minutes, until a toothpick inserted in center tests almost clean. Place pan on a wire rack; cool completely. Stir remaining orange juice concentrate into frosting; spread over cooled brownies. Cut into squares. Cover; keep refrigerated. Makes 16.



Chocolate-Caramel Brownies

21-oz. pkg. brownie mix
16-oz. container milk
chocolate frosting

6 to 8 T. caramel ice cream
topping
Optional: chopped nuts

Prepare and bake brownie mix according to package directions, using a greased 9"x9" baking pan. After baking, cool completely in pan. Combine frosting and ice cream topping in a microwave-safe bowl. Microwave on high for 45 seconds; stir and spread over brownies. Top with nuts, if desired. Cut into squares. Makes one dozen.



Peanut Butter Brownies

1/2 c. creamy peanut butter 1 c. brown sugar, packed
1/4 c. butter, softened 2 eggs
1 t. vanilla extract 2/3 c. all-purpose flour

In a bowl, blend peanut butter, butter, vanilla and brown sugar. Add eggs, one at a time, beating well after each addition. Stir in flour. Spread batter in a well-greased 8"x8" baking pan. Bake at 350 degrees for 20 to 30 minutes, until center tests done with a toothpick. Cool; spread with Peanut Butter Icing. Cut into bars. Makes 2 dozen.

Peanut Butter Icing:

1 c. creamy peanut butter 1/3 to 1/2 c. powdered sugar

In a bowl, blend peanut butter with 1/3 cup powdered sugar. Add more powdered sugar if desired.



Favorite Zucchini Brownies

1/4 c. butter, melted
1 c. sugar
1 egg, beaten
1 t. vanilla extract
1 c. all-purpose flour
1 t. baking powder
1/2 t. baking soda

1 T. water
1/2 t. salt
2-1/2 T. baking cocoa
1/2 c. chopped walnuts
3/4 c. zucchini, shredded
1/2 c. semi-sweet chocolate
chips

In a large bowl, blend together all ingredients except chocolate chips. Spread batter in a greased 8"x8" baking pan; sprinkle batter with chocolate chips. Bake at 350 degrees for 35 minutes. Cool before cutting into bars. Makes one dozen.



Malt Chocolate Brownies

12-oz. pkg. milk chocolate
chips

1/2 c. butter, softened

3/4 c. sugar

1 t. vanilla extract

3 eggs, beaten

1-3/4 c. all-purpose flour

1/2 c. malted milk powder

1/2 t. salt

1 c. malted milk balls,
coarsely chopped

Melt chocolate chips and butter in a saucepan over low heat, stirring frequently. Remove from heat; allow to cool slightly. Blend in remaining ingredients except malted milk balls in the order given. Spread batter in a greased 13"x9" baking pan. Sprinkle with malted milk balls; bake at 350 degrees for 30 to 35 minutes. Cool. Cut into bars. Makes 2 dozen.



German Chocolate Brownies

14-oz. pkg. caramels,
unwrapped
1/3 c. evaporated milk
18-1/4 oz. pkg. German
chocolate cake mix

1 c. chopped nuts
3/4 c. butter, melted
1 to 2 c. semi-sweet
chocolate chips

Melt caramels with evaporated milk in a double boiler. In a bowl, combine dry cake mix, nuts and butter; stir until mixture comes together. Press half the batter into a greased and floured 13"x9" baking pan. Bake at 350 degrees for 6 minutes. Remove from oven; sprinkle with chocolate chips and drizzle with caramel mixture. Spoon remaining batter over top. Bake at 350 degrees for 15 to 18 minutes longer. Cool; cut into bars. Makes 1-1/2 dozen.



Gingerbread Brownies

1-1/2 c. all-purpose flour

1 c. sugar

1/2 t. baking soda

1/4 c. baking cocoa

1 t. ground ginger

1 t. cinnamon

1/2 t. ground cloves

1/4 c. butter, melted and
slightly cooled

1/3 c. molasses

2 eggs, beaten

Garnish: powdered sugar

In a large bowl, combine flour, sugar, baking soda, cocoa and spices. In a separate bowl, combine butter, molasses and eggs. Add butter mixture to flour mixture, stirring until just combined. Spread batter in a greased 13"x9" baking pan. Bake at 350 degrees for 20 minutes, or until a toothpick tests clean when inserted into center. Cool in pan on a wire rack. Sprinkle with powdered sugar. Cut into squares. Makes 2 dozen.



The Best Blondies

- | | |
|---|--------------------------------------|
| 1 c. butter, melted and slightly cooled | 1/2 t. baking powder |
| 2 c. brown sugar, packed | 1/4 t. salt |
| 2 eggs, beaten | 1 c. chopped pecans |
| 2 t. vanilla extract | 1 c. white chocolate chips |
| 2 c. all-purpose flour | 3/4 c. toffee or caramel baking bits |

Line the bottom of a 13"x9" baking pan with parchment paper. Spray sides of pan with non-stick vegetable spray; set aside. In a large bowl, mix butter and brown sugar. Beat in eggs and vanilla, until smooth. Stir in flour, baking powder and salt; fold in remaining ingredients. Spread batter evenly in prepared pan. Bake at 375 degrees for 30 to 40 minutes, until set in the middle. Cool; cut into bars. Makes one dozen.



S'more Brownies, Please!

8 to 10 graham crackers
20-oz. pkg. brownie mix
2 c. mini marshmallows

1 c. semi-sweet chocolate
chips

Arrange graham crackers in a single layer in a greased 13"x9" baking pan; set aside. Prepare brownie mix according to package directions; spread batter evenly over crackers. Bake at 350 degrees for 25 minutes. Remove from oven; sprinkle with marshmallows and chocolate chips. Bake for an additional 5 minutes, or until marshmallows are golden. Cool; cut into bars. Makes 2 dozen.



Monster Bars

1/2 c. butter, softened
1 c. brown sugar, packed
1 c. sugar
1-1/2 c. creamy peanut
butter
3 eggs, beaten
2 t. vanilla extract

2 t. baking soda
4-1/2 c. quick-cooking oats,
uncooked
1 c. semi-sweet chocolate
chips
1 c. candy-coated chocolates

In a large bowl, mix together all ingredients in order listed. Spread dough in a greased 15"x10" jelly-roll pan. Bake at 350 degrees for 15 minutes, or until lightly golden. Cool and cut into bars. Makes about 1-1/2 dozen.



Blueberry Crumble Bars

1-1/2 c. sugar, divided
3 c. all-purpose flour
1 t. baking powder
1/4 t. salt
1/8 t. cinnamon

1 c. shortening
1 egg, beaten
1 T. cornstarch
4 c. blueberries

Stir together one cup sugar, flour, baking powder, salt and cinnamon. Use a pastry cutter or fork to cut in shortening and egg; dough will be crumbly. Pat half of dough into a greased 13"x9" baking pan; set aside. In a separate bowl, stir together cornstarch and remaining sugar; gently fold in berries. Sprinkle blueberry mixture evenly over dough in pan. Crumble remaining dough over top. Bake at 375 degrees for 45 minutes, or until top is lightly golden. Cool completely before cutting into squares. Makes one dozen.



Gumdrop Bars

1/2 c. butter, melted

1/2 t. baking powder

1-1/2 c. brown sugar, packed

1/2 t. salt

2 eggs, beaten

1/2 c. chopped nuts

1-1/2 c. all-purpose flour

1 c. gumdrops, chopped

1 t. vanilla extract

Garnish: powdered sugar

In a large bowl, mix together all ingredients except powdered sugar. Spread dough in a greased and floured 13"x9" baking pan. Bake at 350 degrees for 25 to 30 minutes, until golden. Sprinkle with powdered sugar. Cool; cut into bars. Makes 2 dozen.



Salted Nut Roll Bars

18-1/2 oz. pkg. yellow cake mix

3/4 c. butter, melted and divided

1 egg, beaten

3 c. mini marshmallows

10-oz. pkg. peanut butter chips

1/2 c. light corn syrup

1 t. vanilla extract

2 c. salted peanuts

2 c. crispy rice cereal

In a bowl, mix together dry cake mix, 1/4 cup butter and egg; press dough into a greased 13"x9" baking pan. Bake at 350 degrees for 10 to 12 minutes. Sprinkle marshmallows over baked crust; return to oven and bake for 3 additional minutes, or until marshmallows are melted. In a saucepan over medium heat, melt peanut butter chips, corn syrup, remaining butter and vanilla. Stir in nuts and cereal. Spread peanut butter mixture over marshmallow layer. Chill until firm; cut into squares. Makes 2-1/2 dozen.



Black Forest Cherry Bars

3 21-oz. cans cherry pie filling, divided

18-1/2 oz. pkg. chocolate cake mix

1/4 c. oil

3 eggs, beaten

1/4 c. cherry-flavored brandy or cherry juice

6-oz. pkg. semi-sweet chocolate chips

Optional: whipped topping

Refrigerate 2 cans of pie filling until chilled. Using an electric mixer on low speed, beat together remaining can of pie filling, dry cake mix, oil, eggs and brandy or cherry juice until well mixed. Stir in chocolate chips. Pour batter into a lightly greased 13"x9" baking pan. Bake at 350 degrees for 25 to 30 minutes, until a toothpick tests clean; chill. Before serving, spread chilled pie filling evenly over top. Cut into bars and serve with whipped topping, if desired. Serves 10 to 12.



Cranberry Popcorn Bars

- 3-oz. pkg. microwave popcorn, popped
- 3/4 c. white chocolate chips
- 3/4 c. sweetened dried cranberries
- 1/2 c. sweetened flaked coconut
- 1/2 c. slivered almonds, coarsely chopped
- 10-oz. pkg. marshmallows
- 3 T. butter

Line a 13"x9" baking pan with aluminum foil; spray with non-stick vegetable spray and set aside. In a large bowl, toss together popcorn, chocolate chips, cranberries, coconut and almonds; set aside. In a saucepan over medium heat, stir marshmallows and butter until melted and smooth. Pour over popcorn mixture and toss to coat completely; quickly transfer to prepared pan. Lay a sheet of wax paper over top; press down firmly. Chill for 30 minutes, or until firm. Lift bars from pan, using foil as handles; peel off foil and wax paper. Slice into bars; chill an additional 30 minutes. Makes 16.



Hello Dolly Bars

1/2 c. margarine

1 c. graham cracker crumbs

1 c. sweetened flaked coconut

6-oz. pkg. semi-sweet
chocolate chips

6-oz. pkg. butterscotch chips

14-oz. can sweetened
condensed milk

1 c. chopped pecans

Mix together margarine and graham cracker crumbs; press into a lightly greased 9"x9" baking pan. Layer with coconut, chocolate chips and butterscotch chips. Pour condensed milk over top; sprinkle with pecans. Bake at 350 degrees for 25 to 30 minutes. Let cool; cut into bars. Makes 12 to 16.

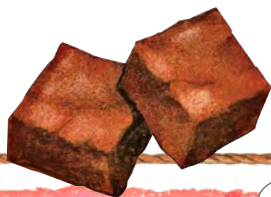


Irish Cream Bars

1/2 c. butter, softened
3/4 c. plus 1 T. all-purpose
flour, divided
1/4 c. powdered sugar
2 T. baking cocoa
3/4 c. sour cream

1/2 c. sugar
1/3 c. Irish cream liqueur
1 egg, beaten
1 t. vanilla extract
1/2 c. whipping cream
Optional: chocolate sprinkles

In a bowl, stir together butter, 3/4 cup flour, powdered sugar and cocoa until a soft dough forms. Press dough into an ungreased 8"x8" baking pan. Bake at 350 degrees for 10 minutes. Meanwhile, in a separate bowl, whisk together remaining flour, sour cream, sugar, liqueur, egg and vanilla. Blend well; pour over baked layer. Return to oven and bake an additional 15 to 20 minutes, until filling is set. Cool slightly; refrigerate at least 2 hours before cutting into bars. In a small bowl, with an electric mixer on high speed, beat whipping cream until stiff peaks form. Serve bars topped with dollops of whipped cream and sprinkles, if desired. Keep refrigerated. Makes 2 dozen.



Banana Swirl Bars

1/2 c. butter, softened
1 c. sugar
1 egg
1 t. vanilla extract
1-1/2 c. bananas, mashed

1-1/2 c. all-purpose flour
1 t. baking powder
1 t. baking soda
1/2 t. salt
1/4 c. baking cocoa

In a bowl, beat together butter and sugar; add egg and vanilla. Blend well; stir in bananas. Set aside. In a separate bowl, combine flour, baking powder, baking soda and salt; blend into butter mixture. Divide batter in half; add cocoa to one half. Pour plain batter into a greased 13"x9" baking pan; spoon chocolate batter on top. Swirl with a table knife; bake at 350 degrees for 25 minutes. Cool; cut into bars. Makes 2-1/2 to 3 dozen.



Pumpkin Cheesecake Bars

16-oz. pkg. pound cake mix
3 eggs, divided
2 T. margarine, melted and
slightly cooled
4 t. pumpkin pie spice,
divided

8-oz. pkg. cream cheese,
softened
14-oz. can sweetened
condensed milk
15-oz. can pumpkin
1/2 t. salt

In large bowl, combine dry cake mix, one egg, margarine and 2 teaspoons pumpkin pie spice; mix until crumbly. Press dough into a greased 15"x10" jelly-roll pan. In a separate bowl, beat cream cheese until fluffy. Beat in condensed milk, pumpkin, salt and remaining eggs and spice. Mix well; spread over crust. Bake at 350 degrees for 30 to 40 minutes. Cool; refrigerate before cutting into bars. Makes 2 dozen.



Peppermint Bark Brownies

20-oz. pkg. fudge brownie
mix

12-oz. pkg. white chocolate
chips

2 t. margarine

1-1/2 c. candy canes, crushed

Prepare and bake brownie mix according to package directions, using a greased 13"x9" baking pan. After baking, cool completely in pan. In a saucepan over very low heat, melt chocolate chips and margarine, stirring constantly with a rubber spatula. Spread mixture over brownies; sprinkle with crushed candy. Let stand for about 30 minutes before cutting into squares. Makes 2 dozen.



Snowy Lemon Bars

3 eggs, divided
1/3 c. butter, melted and
slightly cooled
1 T. lemon zest
3 T. lemon juice
18-1/2 oz. pkg. white cake
mix

1 c. chopped almonds
8-oz. pkg. cream cheese,
softened
3 c. powdered sugar
Garnish: additional powdered
sugar

In a large bowl, combine one egg, butter, lemon zest and lemon juice. Stir in dry cake mix and almonds, mixing well. Press dough into a greased 13"x9" baking pan. Bake at 350 degrees for 15 minutes, or until golden. Meanwhile, in a separate bowl, beat cream cheese until light and fluffy; gradually mix in powdered sugar. Add remaining eggs, one at a time, blending well after each. Remove pan from oven; spread cream cheese mixture over hot crust. Bake for 15 to 20 minutes longer, until center is set; cool. Sprinkle with powdered sugar before cutting into bars. Makes 2 dozen.



Easy Butterscotch Bars

12-oz. pkg. butterscotch
chips, melted
1 c. butter, softened
1/2 c. brown sugar, packed

1/2 c. sugar
3 eggs, beaten
1-1/2 t. vanilla extract
2 c. all-purpose flour

In a bowl, combine butterscotch chips and butter; mix well. Add sugars, eggs and vanilla; mix well. Gradually blend in flour. Pour batter into a lightly greased 13"x9" baking pan. Bake at 350 degrees for 40 minutes. Cool and cut into squares. Makes 2 dozen.

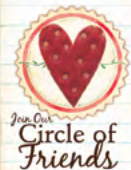


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