

Galaxy Brownies

Ingredients

Brownie layer

- 1 ½ all-purpose flour
- 1 cup baking cocoa (I use Whole Foods 365 brand, Fair Trade cocoa)
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon espresso powder
- ¾ cup butter-flavored vegetable shortening (Crisco) or butter
- 2 cups granulated (white) sugar
- 4 large eggs
- ½ cup white mini chocolate chips
- ½ cup semi-sweet mini chocolate chips



Color Swirl Blondie layer

- 8 ounces (2 baking bars) white chocolate, broken into chunks
- ½ vegetable shortening (Crisco) or butter
- 2 large eggs
- ½ cup granulated sugar
- 1 tablespoon vanilla extract
- 1 ¼ cup all-purpose flour
- ½ teaspoon salt
- Food coloring gel (I used Americolor Violet, Fuschia, and Royal Blue)
- 2-4 tablespoons Galaxy Sprinkles (nonpareils and jimmies in black, aqua, hot pink, and purple)

Directions

1. Preheat oven to 350 degrees F.
2. Line two 8" x 8" pans with foil or parchment, allowing for a little overhang (for easy lifting later) and spray lightly with non-stick spray.

For the brownie layer:

3. In a medium bowl, whisk together the flour, cocoa, baking powder, salt and espresso powder. Set aside.
4. In the bowl of an electric mixer, combine the shortening or butter, sugar, and eggs. Beat until light in color and fluffy (about 3 minutes).

5. Gradually add in the flour mixture, until combined.
6. Stir in the white and semi-sweet chips.
7. Divide the batter in half and spread one half of the brownie batter evenly into each of the prepared pans.

For the color swirl blondie layer:

8. Break the white chocolate bars into chunks then place the white chocolate and shortening or butter into a medium sized microwave safe bowl. Heat in the microwave 1 minute at 50% power. Stir. If not completely melted, return to microwave for 10 second intervals at 50% power, stirring between heating, until completely melted and combined. White chocolate burns easily. Though tempting, don't try to shorten melting time by using full power. Set aside.
9. In the bowl of an electric mixer, beat eggs until foamy (about 3 minutes).
10. Mix in sugar, vanilla, and melted chocolate.
11. Add flour and salt and stir until incorporated.
12. The batter will be thick and malleable. Divide the batter into 4 sections. One section will remain uncolored. Place each of the other sections into small bowls. Add a few drops of food color to each and mix until the colors are uniform.
13. Pinch off pieces of blondie dough (1-2 heaping tablespoons worth) and scatter randomly across the surface of the brownie batter in both pans until all of the blondie batter is used.
14. Use an offset spatula or spoon to swirl and spread the blondie dough pieces to cover the brownie dough completely.
15. Add sprinkles and press them gently into the dough surface with finger tips.
16. Lay a sheet of foil across the top of each pan (not touching batter). The foil should keep the blondie dough from browning and keep the colors vibrant. Bake for 12 minutes covered, then remove the foil and complete baking for another 15 minutes or until the top is set. The top may appear a bit moist, but will firm as the brownies cool.
17. Remove from the oven and cool completely in the pan (about 30 minutes).
18. Store Galaxy Brownies at room temperature in an airtight container or freezer weight ziplock bag for up to 2 weeks.

