

1st Place

Crispy Crunchy Brownie Delights

1 2/3 cups granulated sugar
1 1/3 cups flour
3/4 cup butter, melted
2 tbsp water
2 PA preferred Hillandale large eggs,
2 tsp vanilla extract
3/4 cup dark chocolate baking cocoa
1/2 tsp baking powder
1/4 tsp salt
1 cup rich and creamy vanilla frosting
1/2 cup salted peanuts, coarsely chopped
2 cups crisp rice cereal
2/3 cup creamy peanut butter
1 1/3 cups semisweet chocolate chips

2017 PA Farm Show
PA Preferred Choc Cookie,
Brownie, Bar - 1st Place

Directions

Preheat oven to 350, grease a 13x9 baking dish

Combine sugar, butter and water in large bowl. Stir in eggs and vanilla extract. Combine flour, cocoa, baking powder and salt in a medium bowl; stir into sugar mixture. Spread into prepared baking dish.

Bake for 18 to 25 minutes or until a toothpick comes out clean, cool completely

Frost brownies with frosting, sprinkle with peanuts; refrigerate while making cereal mixture

Measure cereal into a bowl; set aside. In a 1 quart saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Pour over cereal, stirring until coated. Spread over frosted brownies. Refrigerate 1 hour before cutting.

2nd Place

Bubber's Chocolate Espresso Brownies

2017 PA Farm Show
PA Preferred Choc Cookie,
Brownie, Bar - 2nd Place

Ingredients:

Brownie:

- 1-1/4 cups butter softened
- 2-1/4 cups sugar
- 5 eggs, lightly beaten (PA Preferred Giant brand eggs)
- 2 teaspoons vanilla
- 2 tablespoons espresso powder
- 1-1/2 cups flour
- 2/3 cup HERSHEY'S cocoa
- 1 teaspoon salt
- 1/2 cup semisweet chocolate chips

Espresso layer:

- 1 teaspoon butter softened
- 1 1/2 cups powdered sugar
- 2 tablespoons milk (PA Preferred Giant brand milk)
- 1 teaspoon vanilla extract
- 2 teaspoons espresso powder

Chocolate Topper:

- 1-1/3 cups semisweet chocolate chips
- 6 tablespoons butter
- 1 tablespoon vanilla extract

Directions:

1. In mixing bowl, cream butter and sugar.
2. Add eggs, vanilla, and espresso powder. Mix well.
3. Combine dry ingredients; add to creamed mixture.
4. Stir in semi-sweet chocolate chips.
5. Spread in greased 13x9 baking pan. Bake at 325 degrees for 35-40 minutes or until a toothpick inserted in the center comes out clean. Remove and cool completely.

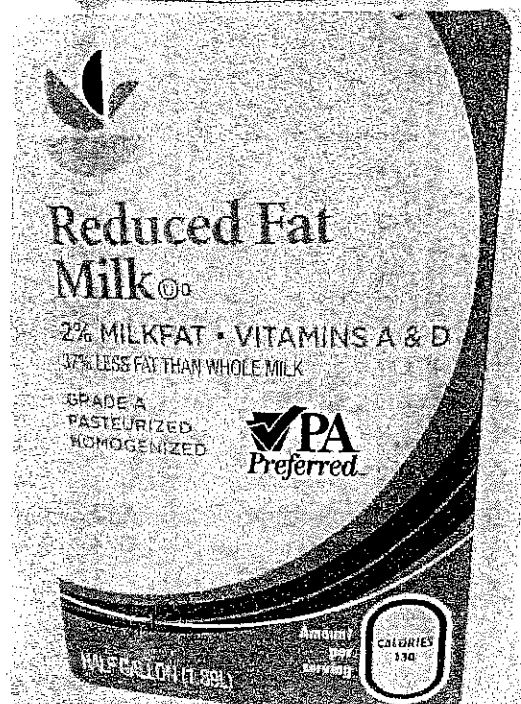
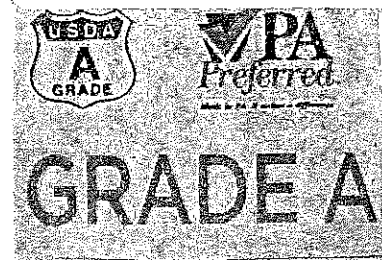
Espresso Layer:

1. Dissolve espresso powder in milk.
2. Whisk in vanilla.
3. Add powdered sugar and butter and whisk until smooth.
4. Pour glaze over cooled brownies and place in refrigerator 30 minutes to set.

Chocolate Topper:

1. In medium saucepan, melt butter and chocolate chips together. Stir until completely melted and smooth.
2. Stir in vanilla extract; drizzle over chilled brownies.
3. Place in refrigerator about 20 minutes, until set and firm.

Optional: Top with chocolate covered coffee beans to decorate.



3rd Place

Rocky Road Overload Brownies

2017 PA Farm Show
PA Preferred Choc Cookie,
Brownie, Bar - 3rd Place

Brownies:

10 Tablespoons butter
1 ¼ cups granulated sugar
½ cup plus 2 Tbsp. un-sweetened dark cocoa powder
¼ tsp. salt
1 tsp. vanilla extract
2 large PA Preferred eggs(Best Yet Brand)

½ cup flour
1 cup coarsely chopped walnuts
½ cup marshmallow fluff

Chocolate Frosting:

3 tablespoons butter
1 tablespoon plus 2 tsp. milk
2 tsp. baking cocoa
1 cup powdered sugar
½ tsp. vanilla extract
1/3 cup marshmallow fluff

Topping:

¼ cup chopped walnuts
mini marshmallows

Preheat oven to 325 degrees. Line the bottom and sides of an 8 inch square pan with parchment paper. Add 2 inches of water in a medium saucepan and heat until simmering. In a heat safe bowl, combine butter, sugar, cocoa and salt. Rest bowl over the simmering pan of water. Stir mixture until the butter has melted and mixture is warm. Remove from the heat and let sit for 5 minutes. Stir in vanilla with a wooden spoon, add eggs, one at a time stirring vigorously after each one. Add in the flour until fully incorporated, stir in walnuts. Spread evenly in lined pan. Bake 25-35 minutes, until toothpick inserted in center comes out almost clean. Spoon the ½ cup fluff over the top of the brownies. Cool brownies completely. For the frosting, in a small saucepan, combine the butter, milk, cocoa and fluff, bring to a boil. Remove from the heat and pour over the top of the powdered sugar in a medium mixing bowl. Beat in vanilla. Pour over the top of the fluff and top with toppings. Let set up completely before cutting.