

Ideas for Our New Brownie Pan!

Reese Cup Cookie Brownies

- 1) Place 2 small scoops of chocolate chip cookie dough on bottom of Brownie Pan.
- 2) Push down with tart shaper (or your fingers), then place a small (unwrapped) Reese's peanut butter cup placed upside down on the cookie dough.
- 3) Using a medium scoop – drop brownie mix on top of Reese's cup.
- 4) Bake at 350 for about 16-20 minutes. (Until brownie is done) Immediately flip out of Brownie Pan onto Stackable Cooling Rack.

Triple Layer Brownies

- 1) Place 2 small scoops of chocolate chip cookie dough on bottom of Brownie Pan.
- 2) Push down with tart shaper (or your fingers), then place one Oreo cookie on top of raw cookie dough.
- 3) Using medium scoop, drop brownie mix (1 box plus ingredients to make cake like) on top of oreo cookie.
- 4) Bake at 350 for 16-20 mins.

Turtle Fudge Brownies

- 1) Fill Brownie Pan with brownie mix, using medium scoop.
- 2) Unwrap 3 rolls of Rolos - cut each Rolo in half. Place 4 Rolo 1/2's on top of each brownie square.
- 3) Sprinkle with chopped pecans.
- 4) Bake at 325 for 23 mins. Remove from pan and drizzle with melted chocolate.

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Chocolate Chip Cookie Sensation

1 ½ tubes of refrigerated chocolate chip cookie dough
2 regular size Snickers bars, chopped
½ cup chopped pecans
½ cup chocolate chips
Caramel ice cream topping (optional)
Ice cream (optional)

- 1) Place small scoops of chocolate chip cookie dough on bottom of Brownie Pan – push down with tart shaper (or your fingers).
- 2) Chop 2 regular size Snickers candy bars and place on cookie dough.
- 3) Sprinkle with chopped pecans and chocolate chips.
- 4) Bake 350 for 20-22 mins. Top with ice cream and caramel ice cream topping if desired.

Weight Watcher Brownies

Box Ghirardelli Double Chocolate Fudge Brownie Mix
15 oz can solid pumpkin

Mix dry brownie mix and solid pumpkin till incorporated. Place one lg scoop in each well of brownie pan. Bake 350 22 mins.

Southwest Cornbread

2 boxes Jiffy Cornbread
2 eggs
1 can creamed corn
¾ c sour cream
1 ½ tsp Southwest Seasoning
1 small poblano pepper chopped fine

Mix it all up and use large Stainless Steel scoop to put heaping scoops into brownie pan cups. Bake at 375 for 20-25 minutes. Top with grated cheese as soon as they come out. These freeze great!!!.

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Individual Meatloaf (makes two brownie pans full)

3 tablespoons olive oil
2 garlic cloves, minced
1 cup finely diced white onion
¼ cup finely diced green bell pepper (OPTIONAL)
1 tablespoon dried basil
1 tablespoon dried thyme
1 tablespoon dried oregano
2 large eggs
1 cup plain whole oats
1 lb. ground beef
1 lb. ground turkey
½ tablespoon salt
½ tablespoon freshly ground black pepper
¼ cup Worcestershire sauce
½ cup canned diced tomatoes, drained
½ cup ketchup mixed with a little brown sugar or just canned diced tomatoes, for topping

Preheat oven to 325*. In a large saute' pan on medium heat, warm the olive oil, then add the garlic, onion, bell pepper, basil, thyme, and oregano. Saute the vegetables for 3 to 4 minutes, until they begin to soften. In a bowl, whisk together the eggs and milk. Add the oats. In a large bowl, combine the meats well by hand. Season with the salt and pepper. Pour the liquid mixture over the blended meats and mix thoroughly to combine. Add the Worcestershire sauce, tomatoes and sautéed vegetables. Mix well. Place the mixture in brownie pan. Spread the ketchup mixed with a little brown sugar or diced tomatoes evenly on top of the loaf. Bake 325* for 20 minutes! Remove from the oven and allow to cool for 2-3 minutes before serving.

Deep Dish Pizzas

- 1) Take 1 pkg Pillsbury Pizza Crust - using Bakers Roller, roll it out on Large Cutting board and cut into 12 squares; place in Brownie Pan wells.
- 2) 1 pkg turkey breakfast sausage patties, cooked on Small Ridged Baker in microwave; broken up with Mix N Chop; place in wells on top of crust.
- 3) 1/2 can black olives; Use Can Opener and Food Chopper; place in wells on top of sausage.
- 4) 1/2 jar spaghetti sauce, Place 1 medium Stainless Scoop on each well.
- 5) 12 ounce block part skim mozzarella; grated with Microplane Coarse Grater; sprinkle liberally on top of each cup.
- 6) Bake at 375F for 15-20 minutes. The outside squares were perfect, the four in the center needed a tad more time but those will be our leftovers! You can change up the "filling" to whatever you prefer!

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Mini Lasagnas (makes 24)

1 lb hamburger
1 15oz container ricotta cheese
1 egg
1 box no-boil lasagna noodles
Italian seasoning
2 jars spaghetti sauce
Cheese (I used a combination of Mozzarella and Cheddar, but whatever you want)

Brown your hamburger. Put a small spoonful of sauce in the bottom of each brownie pan well. Shake pan to spread sauce around. Break apart the lasagna noodles. Chances are, you will only get one perfect square out of each noodle, but don't throw away the broken pieces! You can still use them! Just piece them together to make a layer! Place a layer of broken noodles on top of the sauce. Then add a small amount of burger. Mix the egg, ricotta, and Italian seasoning. Place a dollop of mixture on top of burger. Top with another layer of noodle. Press down on the top layer of noodle. You need to have enough space to put another layer of sauce. The no-boil noodles require the moisture of the sauce so you don't want to skimp on it! Fill the well with sauce. Cover with foil and bake at 350 for 25-30 minutes, until the noodles are soft. Top with cheese and bake an additional 5 minutes to melt the cheese.

Mini Omelets

- 1) Whisk one dozen eggs and some milk in Classic Batter Bowl. Pour into the 12 wells.
- 2) Add toppings of choice... chopped green pepper and onions, diced ham, mushrooms or tomatoes.
- 3) Bake 375 for about 17-20 mins. Flip right out and topped with shredded cheese (Swiss or cheddar).

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