

Maine Arts Camp

2013

Recipe Name: Brownie Pizza

Chef: Charlie Limoggio C.E.C.

Servings: 16

Yield: 1 12" pizza

Quantity	Unit	Ingredient Name	Prep Notes
1	recipe	Chewy Brownie batter	
2 ½	cups	Confectioner's sugar	
1	Stick (4oz)	Unsalted butter	
2 ½	TBSP	Milk	
1	tsp	Vanilla extract	
1	jar	Red food coloring paste	
6	ounces	White chocolate	
		Assorted candies such as Oreos, M&M's and Jelly beans	

1. Prepare the brownie recipe, with one exception: Instead of pouring the mixture into a rectangular or square pan, pour it into a lightly greased (and clean!) 12-inch pizza pan.
2. Bake, in an oven preheated to 350 degrees, for 20 to 30 minutes or until a knife inserted in the middle comes out clean. Cool.
3. Meanwhile, mix up the red frosting "sauce." In a large bowl, cream the confectioners' sugar and butter.
4. Add the milk and vanilla extract and beat until smooth. Add 1/2 to 1 teaspoon of red food coloring paste and mix until you have the desired shade (think tomato sauce). Use a spatula or knife to spread the sauce evenly over the cooled "pizza."
5. Now you're ready to add the toppings. For white chocolate "cheese," roughly chop or grate (adults only) white chocolate.
6. Sprinkle it over the frosting (your kids may want to add extra cheese). For other toppings, add M&M's, chocolate chips, butterscotch chips or any other favorite candies.
7. Use a pizza cutter to slice the brownie into 16 pieces. Present it in a pizza box (ask a local pizza parlor if you could have or buy one).
8. Serve the Brownie Pizza at an after-school gathering, a pizza party, or--most fitting--a Brownie troop meeting.

Notes: Instead of scratch brownies, a box of brownie mix prepared fudge or chewy not cake style can be substituted.