

Maine Arts Camp

Recipe Name: Brownie Pizza
Chef: Charles Limoggio CEC

Preparation Time:

Servings:

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1	Package	Chewy brownie batter	
2 ½	Cups	Confectioner's sugar	
½	Cup	Unsalted butter, softened	1 stick
2 ½	Tablespoons	Milk	
1	Teaspoon	Vanilla extract	
		Red food coloring paste	
6	Ounces	White chocolate	
		Assorted candies	

Procedure:

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. 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.
8. 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).

Notes: