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## RECIPE OF THE MONTH!

### Better Boxed Brownies



Snooping around the web one day, I ran across directions to “pump up” the flavor of the ordinary box brownie mix. Never one to shy away from a shortcut or a plate full of chocolate goodness, I tried this out. Is it tasty? Was it easy? Believe me when I say, you will be taste-happy and easy-pleased!



And did I mention cheap? The first thing to do to try this is to head to the store and get the least expensive brownie mix. Walk right past the fancy, pricy ones and grab the store-brand plain-janes. If you can't get a “family size”, get two regular ones

#### Ingredients:

- 1 Family-Size or 2 regular size box brownie mix
- 2 large eggs (3 for cakey brownie)
- Substitute the Water on the box(es) instruction for equal amount of either Brewed coffee (cooled to room temp) *or* milk
- Substitute the Oil on the box(es) instruction for equal amount of Butter, melted and cooled slightly
- 1 ½ teaspoon flavor/extract of your choice:
  - Vanilla extract
  - Orange extract
  - Bourbon
- 1/2 cup, more or less, of one or more add-ins of your choice:
  - Chocolate or other flavor chips
  - Nuts
  - Crushed peppermint candy
  - Bacon, cooked and chopped into bits
  - Go through your cupboards – be creative!

#### Directions:

- Prepare 9 by 13 pan.
- Bake per box directions.
- Let cool in pan, on a wire rack, until completely cool.

#### Susan's Notes:

- Try lining your baking pan with parchment paper. Just lightly spray cooking spray, then use one or two sheets long enough to cover sides, ends and bottom. It will look a bit wrinkly and awkward, but it works like a charm! You will be able to lift the brownies right out of the pan after they cool.