## QUICK & EASY RECIPES

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Mini Tuna Casseroles

PREP TIME: 10 minutes  COOK TIME: 10 - 15 minutes  SERVES: 2 - 4

8 oz. canned white tuna drained and flaked  2 large eggs beaten
1 cup sliced fresh mushrooms rough chopped  1 ½ cups whole wheat bread crumbs
2 ½ cups cooked and cooled whole wheat  ½ tsp dry cumin
or regular egg noodles rough chopped  ½ tsp dry chili powder
⅔ cup low fat cottage cheese  1 tsp sea salt
½ cup shredded Parmesan cheese  ¼ tsp red pepper flakes (optional)

Directions:
1. Heat oven to 375 degrees.
2. Remove insert from Brooklyn Brownie Pan.
3. Sprinkle half the bread crumbs evenly in bottom of pan.
4. In a large mixing gently combined all ingredients *except bread crumbs.
5. Place Brooklyn Brownie Pan on a cookie sheet pan.
6. Add this mixture to Brooklyn Brownie pan.
7. Top evenly with remaining bread crumbs then place insert into mixture.
8. Place in center of oven and bake 10 – 15 minutes until lightly browned.
9. Using oven mitt, carefully remove from oven when done, place on heat proof surface, let stand for 10 min., then remove insert and serve.

*cooking times may vary depending on the calibration of oven used.

Mini Salisbury Steak Bites

PREP TIME: 10 minutes  COOK TIME: 30 - 35 minutes  SERVES: 2 - 4

1 ½ lb. lean ground beef
1 cup fresh whole wheat bread crumbs (break up 4 slices of whole wheat bread pulse in a blender)
2 large eggs
1 tsp Italian seasonings
¼ cup ketchup
1 tablespoon yellow mustard
2 cloves garlic minced
½ small onion, peeled and cut small dice (approx.)
1 tsp sea salt
¼ tsp hot pepper flakes
pre-made steak sauce for topping
Steak Fajitas Bites
PREP TIME: 10 minutes COOK TIME: 12 - 15 minutes SERVES: 2 - 4

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes, remove from oven let cool slightly.
5. Combine all other ingredients in medium bowl.
6. Spoon fajita mix into insert squares, turn oven down to 375 degrees.
7. Place back into oven and bake 6- 8 minutes or until vegetables are done.
8. When done, using oven mitt, carefully remove from oven place onto a heat proof surface.
9. Let cool 6 minutes, then remove insert, top fajita bites with sour cream, salsa and serve.
*Be careful steak and vegetables may be hot.

*cooking times may vary depending on the calibration of oven used.

Feta, Spinach, Artichoke Bites
PREP TIME: 5 minutes COOK TIME: 12 - 16 minutes SERVES: 2 - 4

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes, remove from oven let cool slightly.
5. Combine all other ingredients in medium bowl.
6. Spoon spinach mixture evenly into insert squares, turn oven down to 375 degrees.
7. Place back into oven and bake 8 – 10 minutes.
8. When mixture has firmed up, using oven mitt, carefully remove from oven place onto a heat proof surface.
9. Let cool 10 minutes, then remove insert and serve.
*cooking times may vary depending on the calibration of oven used.
Chicken Ranch Pizza Bites

PREP TIME: 10 minutes  COOK TIME: 10 - 15 minutes  SERVES: 2 - 4

- 8 oz. grilled, cooled chicken breast cut small dice
- ½ cup low fat ranch dressing
- 1 large egg beaten
- ¼ cup shredded low fat Mozzarella cheese
- ¼ cup grated Parmesan cheese
- ½ cup diced tomatoes

1/4 cup Italian parsley chopped
1/2 tsp sea salt
1/4 tsp hot pepper flakes
2 cups frozen pizza dough thawed
and rolled into a rectangle, in the shape of the Brooklyn Brownie Pan

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie Pan on top of a cookie sheet pan, remove insert.
3. Place pizza dough in bottom of pan, gently stretch dough to fill the pan.
4. Combine all other ingredients in a medium bowl.
5. Evenly distribute mixture on top of pizza dough.
6. Place insert into Brooklyn Brownie baking pan, making sure you cut into the pizza dough all the way through to the pan.
7. Place in center of oven and bake for 10 - 15 minutes.
8. Using an oven mitt carefully remove from oven when done. Let stand for 5 minutes, remove insert and serve.

*Be cautious toppings and cheese may be very hot.
*Cooking times may vary depending on the calibration of oven used.

Shrimp N’orleans Bites

PREP TIME: 8 minutes  COOK TIME: 8 - 10 minutes  SERVES: 2 - 4

- 1 lb. tiny frozen cooked shrimp, shelled and no tails, thawed and rough chopped
- ½ each cored, seeded and cut small dice (approx.) large red and green bell pepper
- ½ medium yellow onion, peeled and diced small
- 3 cups cooked and cooled Jasmine rice
- 4 egg whites scrambled
- 2 clove fresh garlic minced
- ¼ cup olive oil
- 2 tsp. Creole seasoning
- 1 tsp sea salt
- ½ cup canned diced tomatoes drained

Directions:
1. Preheat oven to 350 degrees.
2. Place all ingredients in a large mixing bowl and combine well.
3. Place Brooklyn Brownie pan on a cooking sheet pan, remove insert.
4. Press mixture evenly into pan, then press insert into pan so it goes through shrimp and rice mixture to bottom of pan.
5. Place in oven and bake for 8 - 10 minutes or until mixture is firm and cooked through.
6. Using an oven mitt carefully remove from oven when done. Let stand for 5 minutes, remove insert and serve.

*Be cautious ingredients may be very hot.
*Cooking times may vary depending on the calibration of oven used.
Chicken Cordon Bleu Bites

PREP TIME: 10 minutes    COOK TIME: 12 - 15 minutes    SERVES: 2 - 4

- 8 oz. roasted chicken, cooked cooled and cut small dice (approx.)
- ½ cup turkey or regular sliced ham cut small dice (approx.)
- ½ cup shredded Swiss or Mozzarella cheese
- 1 tablespoon olive oil
- 1 tsp salt
- pinch of cayenne pepper
- pinch of black pepper
- 1 lb. premade frozen puff pastry sheets, thawed

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes, remove from oven let cool slightly.
5. Place onto center rack and bake 4 – 6 minutes, remove from oven let cool slightly.
6. Spoon chicken mixture into insert squares, turn oven down to 375 degrees.
7. Place back into oven and bake 6 – 8 minutes or until cheese is melted and bubbly.
8. When done, using oven mitt, carefully remove from oven place onto a heat proof surface.
9. Let cool 8 minutes, then remove insert and serve.

*Be careful steak and vegetables may be hot.

*cooking times may vary depending on the calibration of oven used.
Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes remove from oven and place on heat proof surface.
5. Combine eggs, half & half, seasonings and olive oil.
6. Combine pepperoni, onion, potato, and cheese.
7. Ladle egg mixture into pan evenly then spoon mixture evenly into compartments.
8. Place back into oven and bake 8 – 10 minutes.
9. When mixture has firmed up, using oven mitt, carefully remove from oven, place onto a heat proof surface. Let cool 10 minutes, then remove insert and serve.

*cooking times may vary depending on the calibration of oven used.

Eeni Meani Frittatas

| 6 large eggs | 1 cup half & half |
| ½ tsp Italian seasoning | 2 tablespoons olive oil |
| 1 tsp sea salt | ¼ tsp hot pepper flakes (optional) |
| ¼ cup sliced regular or turkey pepperoni rough chopped | ½ large onion, peeled and sliced thin |
| 1 large baked potato cooked, cooled and rough chopped | ½ cup shredded low fat Swiss cheese |
| 1 lb. pre-made frozen puff pastry sheets, thawed |

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes remove from oven and place on heat proof surface.
5. Combine eggs, half & half, seasonings and olive oil.
6. Combine pepperoni, onion, potato, and cheese.
7. Ladle egg mixture into pan evenly then spoon mixture evenly into compartments.
8. Place back into oven and bake 8 – 10 minutes.
9. When mixture has firmed up, using oven mitt, carefully remove from oven, place onto a heat proof surface. Let cool 10 minutes, then remove insert and serve.

*cooking times may vary depending on the calibration of oven used.

Iddy Biddy Cheesey Corn Bread

| ½ cup butter | 1 cup cornmeal |
| ¼ cup olive oil | 1 cup whole wheat flour |
| ¼ cup granulated cane juice | ¼ cup fine shredded sharp Cheddar cheese |
| ½ cup canned cream corn | 1 tsp baking soda |
| 1 cup low fat buttermilk | ½ tsp sea salt |
| 2 large eggs, scrambled |

Directions:
1. Preheat oven to 350 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Place eggs, butter, olive oil, creamed corn, cheese and buttermilk in large bowl and mix well.
4. Place corn meal, flour, sugar, salt and baking powder in small bowl & mix well.
5. Fold flour mixture, into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert back into pan. Let batter rest for 10 min.
6. Place pan in center of oven and bake for 30 – 35 min. or until tooth pick inserted in center of cornbread comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
7. Let cool 10 min. When cool, remove insert and serve.

*cooking times may vary depending on the calibration of oven used.

Chili Pepper Brownie Bites

| 1 ½ cups whole grain self-rising flour or regular self-rising flour | ¼ cup granulated cane juice |
| ½ cup prune butter or regular butter (softened) | ½ cup Dutch cocoa powder |
| 2 large eggs beaten | 1 teaspoon real vanilla extract |
| 1 ½ cup mini semi-sweet chocolate chips | ½ tsp chili pepper (optional) |
| ½ teaspoon sea salt | ¼ teaspoon sea salt |

Directions:
PREP TIME: 8 minutes | COOK TIME: 30 - 35 minutes | SERVES: 2 - 4
**Little Pudding Cakes**

**PREP TIME:** 6 minutes  
**COOK TIME:** 30 - 35 minutes  
**SERVES:** 2 - 4

- 2 cups gluten free self-rising flour  
- 1 cup granulated sugar can  
- ½ tsp sea salt  
- 2 eggs  
- ¾ cup low fat almond, rice or regular milk  
- ¼ cup vegetable oil  
- 1 tsp pure vanilla extract  
- 1 ½ cups non-fat all natural vanilla pudding powder in a shaker

Directions:
1. Preheat oven to 325 degrees.  
2. Place eggs, butter, sugar and vanilla in large bowl and mix well.  
3. Place flour, sugar, coco powder, salt and chili powder in small bowl & mix well.  
4. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.  
5. Fold flour mixture, chocolate chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.  
6. Place pan in center of oven and bake for 30 - 35 min. or until toothpick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heatproof surface.  
7. Let cool for 10 min. remove insert and serve.

*Cooking times may vary depending on the calibration of oven used.

**Craisin Mini Bread Puddings**

**PREP TIME:** 6 minutes  
**COOK TIME:** 20 - 25 minutes  
**SERVES:** 3 - 4

- 6 - 8 slices each, whole grain Texas Toast ripped into pieces or cut into small cubes  
- 1 tablespoon olive oil  
- ¾ cup dried Craisins' rough chopped  
- 5 large eggs  
- 2 cups low fat half and half  
- ½ tsp cinnamon  
- ¾ cup granulated sugar cane juice  
- ½ tsp lemon juice  

**Chantilly Cream:**
- 1 cup half & half  
- 3 tablespoons confectioners sugar  
- ½ tsp lemon zest chopped fine

Directions:
1. Preheat oven to 350 degrees.  
2. Place eggs, 2 cups half & half, cinnamon, sugar, olive oil, lemon juice large bowl.  
3. Whisk until well combined then add bread, craisins stir gently then let bread soak in mixture for 2 - 3 min.  
4. Using a slotted spoon, transfer bread/craisin mixture to Brooklyn Brownie baking pan in an even layer. Press insert down into pan through mixture.  
5. Place in center of oven and bake 20 - 25 min. or until bread pudding is slightly browned and cooked through (tooth pick place in center should come out clean).  

*Cooking times may vary depending on the calibration of oven used.
Lox And Bagel Petite

PREP TIME: 8 minutes      COOK TIME: 15 - 20 minutes      SERVES: 2 - 4

8 oz. smoked salmon (diced)
¾ cup half & half
4 whole eggs, scrambled
3 cups whole grain bagels cut into medium cubes (approx.)
1 tsp Old Bay seasoning
1 tsp baking soda
½ small purple onion, peeled and diced fine (approx.)
1 tsp sea salt
1 tsp fresh or reconstituted lemon juice
¾ cup low fat cream cheese
1 green onion sliced thin
¼ cup buttermilk
2 tsp. fresh dill weed chopped fine (optional)

Directions:
1. Preheat oven to 375 degrees.
2. Place in large bowl bagel pieces, green onion, Old Bay, eggs, half & half, onion and baking soda, mix well and let stand for 5 min.
3. Combine salmon, lemon juice, salt, purple onion, lemon juice, cream cheese, butter milk, dill in a medium bowl. Cover and refrigerate.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan.
5. Using a slotted spoon, place bagel mixture into Brooklyn Brownie pan evenly.
6. Push insert into pan.
7. Place in center rack of oven and bake for 15 – 20 or until mixture is firm to the touch.
8. Using oven mitt, carefully remove from oven when done and let cool for 8 – 10 minutes.
9. Remove insert from pan, then spoon 1 tablespoon of salmon mixture on each bagel bite and serve.

*cooking times may vary depending on the calibration of oven used.
Petite Chocolate Mint Brownies

PREP TIME: 8 minutes  COOK TIME: 30 - 35 minutes  SERVES: 2 - 4

Directions:
1. Preheat oven to 325 degrees.
2. Place eggs, butter, sugar and mint extract in large bowl and mix well.
3. Place flour, sugar, coco powder, salt and chili powder in small bowl & mix well.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
5. Fold flour mixture, chocolate chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Place pan in center of oven and bake for 30 - 35 min. or until tooth pick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
7. Let cool for 10 min. remove insert and serve.

*cooking times may vary depending on the calibration of oven used

Mini Butter Scotch Brownies

PREP TIME: 8 minutes  COOK TIME: 30 - 35 minutes  SERVES: 2 - 4

Directions:
1. Preheat oven to 325 degrees.
2. Place eggs, butter, sugar and vanilla in large bowl and mix well.
3. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
5. Fold flour mixture, butter scotch chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Place pan in center of oven and bake for 30 - 35 min. or until tooth pick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
7. Let cool for 10 min. remove insert and serve.

*cooking times may vary depending on the calibration of oven used

Apple Puffs

PREP TIME: 5 minutes  COOK TIME: 12 - 15 minutes  SERVES: 2 - 4

Directions:
1. Preheat oven to 400 degrees.
2. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
3. Cut puff pastry so it evenly covers bottom of pan, then place insert back into pan pressing down firmly to cut through puff pastry.
4. Place onto center rack and bake 4 – 6 minutes, remove from oven let cool slightly.
5. Combine all other ingredients in medium bowl.
6. Spoon apple mixture into insert squares, turn oven down to 375 degrees.
7. Place back into oven and bake 6 - 8 minutes or until puff pastry is cooked through.
8. When done, using oven mitt, carefully remove from oven place onto a heat proof surface.
9. Let cool 8 minutes, then remove insert and serve.

*cooking times may vary depending on the calibration of oven used
**Banana Bread Bites**

PREP TIME: 10 minutes  
COOK TIME: 25 - 30 minutes  
SERVES: 2 - 4

2 cups self-rising gluten free or all-purpose flour  
¾ cup granulated cane juice  
¼ teaspoon salt  
1/4 cup low fat milk  
2 large eggs, scrambled  
¼ cup low or no fat sour cream  
¾ cup over ripe bananas, mashed  
1 tsp pure vanilla extract  
1 tablespoon each softer butter and olive oil

Directions:
1. Preheat oven to 350 degrees.
2. Add sugar, baking mix, salt to a large bowl and mix.
3. Whisk together eggs, milk, sour cream, butter/oil and vanilla together. Stir in banana.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan. Let batter rest for 10 min.
5. Fold flour mixture, chocolate chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Add some mini marshmallows and graham cracker crumbs to each section of Brooklyn Brownie baking pan.
7. Place pan in center of oven and bake for 25 - 30 min. or until tooth pick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
8. Let cool for 10 min. remove insert and serve.

*cooking times may vary depending on the calibration of oven used.

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**S’mores Brownie Bites**

PREP TIME: 8 minutes  
COOK TIME: 30 - 35 minutes  
SERVES: 2 - 4

1 ½ cups whole grain self-rising flour or regular self-rising flour  
¾ cup granulated cane juice  
½ cup prune butter or regular butter (Softened)  
½ cup Dutch cocoa powder  
2 large eggs beaten  
1 teaspoon real vanilla extract  
½ cup mini semi-sweet chocolate chips  
½ cup each mini marshmallows and crushed graham cracker crumbs  
¼ teaspoon sea salt

Directions:
1. Preheat oven to 325 degrees.
2. Place eggs, butter, sugar and vanilla in large bowl and mix well.
3. Place flour, sugar, coco powder, salt in small bowl & mix well.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
5. Fold flour mixture, chocolate chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Add some mini marshmallows and graham cracker crumbs to each section of Brooklyn Brownie baking pan.
7. Place pan in center of oven and bake for 30 - 35 min. or until tooth pick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
8. Let cool for 10 min. remove insert and serve.

*cooking times may vary depending on the calibration of oven used.
### Zucchini Chocolate Chip Bread Bites

**PREP TIME:** 10 minutes  
**COOK TIME:** 35 - 40 minutes  
**SERVES:** 2 - 4

- 1½ cups self-rising gluten free or all-purpose flour
- ¾ cup granulated cane juice
- ⅛ teaspoon salt
- ¼ cup low fat milk
- 1 large egg scrambled
- ¾ cup over grated zucchini
- ½ cup mini dark chocolate chips
- 1 tsp pure vanilla extract
- 1 tablespoon each softer butter and olive oil

**Directions:**
1. Preheat oven to 350 degrees.
2. Add sugar, baking mix, salt to a large bowl and mix.
3. Whisk together eggs, milk, zucchini butter/oil and vanilla together. Stir this mixture and chocolate chips into dry ingredients.
4. Place Brooklyn Brownie Pan on a cookie sheet pan.
5. Pour into non-stick Brooklyn Brownie pan. Let batter rest for 10 min. Place insert into batter.
6. Place on center rack of oven and bake 25 - 30 minutes or until wooden tooth pick inserted in center comes out clean.
7. Using oven mitts, carefully remove from oven when done, place on heat proof surface. Cool 10 - 15 minutes; remove insert when cool completely. Transfer to a covered container.

*cooking times may vary depending on the calibration of oven used.

### Mini Cream Cakes

**PREP TIME:** 10 minutes  
**COOK TIME:** 25 - 30 minutes  
**SERVES:** 2 - 4

- 2 ½ cups gluten free self-rising or all-purpose self-rising flour
- ¾ cup low fat sour cream
- ½ tsp sea salt
- ¾ cups granulated sugar cane juice
- 2 large eggs
- ¼ cup each unsalted butter (softened) and unsweetened apple sauce
- 1 tablespoon each softer butter and olive oil
- 1 cup low fat sour cream
- 1 tablespoons olive oil
- 1 tsp. vanilla extract
- ½ cup low fat almond, rice or regular milk
- confectioners sugar for dusting

**Directions:**
1. Preheat oven to 350 degrees.
2. Add sugar, baking mix, salt to a large bowl a mix.
3. Whisk together eggs, milk, oil and vanilla together. Stir into dry ingredients.
4. Place Brooklyn Brownie Pan on top of a cookie sheet pan.
5. Pour mixture into Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Place on center rack of oven and bake 25 - 30 minutes or until wooden tooth pick inserted in center comes out clean.
7. Using oven mitt, carefully remove from oven when done. Let cool 10 minutes; remove insert from pan, sprinkle with powdered sugar and serve.

*cooking times may vary depending on the calibration of oven used.
You Choose Your Topping Brownie Bites

PREP TIME: 8 minutes   COOK TIME: 30 - 35 minutes   SERVES: 2 - 4

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ½ cups whole grain self-rising flour or regular self-rising flour</td>
<td>½ cup mini semi-sweet chocolate chips</td>
</tr>
<tr>
<td>¾ cup granulated cane juice</td>
<td>¼ teaspoon sea salt</td>
</tr>
<tr>
<td>½ cup regular butter (softened)</td>
<td>¼ cup each toppings of your choice i.e.:</td>
</tr>
<tr>
<td>½ cup Dutch cocoa powder</td>
<td>mini marshmallows, M &amp; M’s, Reese’s pieces,</td>
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<tr>
<td>2 large eggs beaten</td>
<td>candy tarts, jelly beans, shredded coconut,</td>
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<tr>
<td>1 teaspoon real vanilla extract</td>
<td>red hots, crushed candy canes, colored sprinkles,</td>
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<tr>
<td></td>
<td>powdered sugar, crumbled Oreos, etc.</td>
</tr>
</tbody>
</table>

Directions:
1. Preheat oven to 325 degrees.
2. Place eggs, butter, sugar and vanilla in large bowl and mix well.
3. Place flour, sugar, coco powder, salt and chili powder in small bowl & mix well.
4. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
5. Fold flour mixture, chocolate chips into wet mixture until combined, transfer to Brooklyn Brownie baking pan. Place insert into pan. Let batter rest for 10 min.
6. Place pan in center of oven and bake for 30 - 35 min. or until tooth pick inserted in center of brownies comes out clean. Using oven mitt, carefully remove from oven and place on heat proof surface.
7. Let cool for 10 min. remove insert, top brownies with toppings of your choice and serve.

*cooking times may vary depending on the calibration of oven used.
Thank you for cooking with Brooklyn Brownie non-stick cookware! Create your own exciting and delicious recipes. Happy cooking!