



Brooklyn Brownie Recipe Book
Distributed By EMSON® NY, NY 10001 ©Copyright 2017
EMSON® All Rights Reserved. Printed in China.



**RECIPE
BOOK**

QUICK & EASY RECIPES

Appetizer Bites

- Mini Tuna Casseroles **5**
- Sausage Peppers Squares **6**
- Mini Salisbury Steak Bites **6**
- Steak Fajitas Bites **7**
- Feta, Spinach, Artichoke Bites **8**
- Chicken Ranch Pizza Bites **9**
- Shrimp N'orleans Bites **10**
- Chicken Cordon Bleu Bites **11**

Savory Brownie Bites

- Iddy Biddy Cheesey Corn Bread **13**
- Eeni Meani Frittatas **14**
- Chili Pepper Brownie Bites **14**
- Little Pudding Cakes **15**
- Craisin Mini Bread Puddings **16**
- Lox And Bagel Petite **17**

Dessert Brownies

- Petite Chocolate Mint Brownies **19**
- Mini Butter Scotch Brownies **20**
- Apple Puffs **20**
- S'mores Brownie Bites **21**
- Banana Bread Bites **22**
- Zucchini Chocolate Chip Bread Bites **23**
- Mini Cream Cakes **24**
- You Choose Your Topping Brownie Bites **25**



Appetizer Bites



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 or regular egg noodles rough chopped	½ tsp dry cumin
⅔ cup low fat cottage cheese	½ tsp dry chili powder
⅓ cup shredded Parmesan cheese	1 tsp sea salt
	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.

Sausage Peppers Squares

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

4 each Italian style turkey sausage cooked, cooled and rough chopped
 ½ each cored, seeded and rough chopped green, red and yellow bell pepper
 ½ medium onion, peeled cored, cut in half and cut small dice
 2 garlic cloves minced
 1 tsp Italian seasonings
 ¼ cup olive oil
 2 cups frozen pizza dough thawed and rolled into a rectangle, 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.
3. Remove insert from Brooklyn Brownie Pan then 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 pan, making sure you cut into the pizza dough all the way through to the pan.
7. Place in oven and bake for 8 - 10 minutes.
8. Using an oven mitt carefully remove from oven when done. Let stand for 5 minutes, remove insert and serve.

*Be cautious, Sausage & Peppers may be very hot.

*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

Directions:

1. Preheat oven to 350 degrees.
 2. Combine all ingredients, *except steak sauce, in a large bowl, mix (with hands) until combined well.
 3. Place Brooklyn Brownie baking pan on a cookie sheet pan, remove insert.
 4. Place meat mixture in Brooklyn Brownie baking pan and press down meat to fit pan.
 5. Top meat with a layer of steak sauce. Press insert down into the meat mixture.
 6. Place in center rack of oven and bake 30 – 35 minutes or until meat is done, using oven mitts, carefully remove from oven and place on heat proof surface.
 7. Let cool for 5 – 8 min., remove insert and serve.
- *Be cautious, meat will be hot.

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

Steak Fajitas Bites

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

- 1 lb. beef sirloin steak, grilled, cooked, cooled then cut into medium dice
- 2 tsp. no or low salt fajita or taco seasonings
- ½ each red, green and yellow bell pepper cored, seeded and cut small dice
- ½ medium yellow onion peeled, cored and cut small dice
- ¾ cup prepared mild salsa
- ½ cup low or no fat sour cream
- 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 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

- | | |
|--------------------------------------------------------------------------------|--------------------------------------------------|
| 1 jar (6 ounces) marinated artichoke hearts, drained and rough chopped | 1 small garlic clove, peeled and minced |
| 1 package frozen spinach (8 -10 oz.), thawed and water squeezed out of spinach | ½ cup Feta cheese crumbled |
| ¼ cup mayonnaise | 3 egg whites, scrambled |
| ¼ cup sour cream | 1 tsp sea salt |
| ½ cup low fat cream cheese softened | pinch ground cayenne pepper |
| | pinch ground nutmeg |
| | 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 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	¼ cup Italian parsley chopped
½ cup low fat ranch dressing	½ tsp sea salt
1 large egg beaten	¼ tsp hot pepper flakes
¾ cup shredded low fat Mozzarella cheese	2 cups frozen pizza dough thawed
¼ cup grated Parmesan cheese	and rolled into a rectangle, in the
½ cup diced tomatoes	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 ingredient 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.)
1/3 cup turkey or regular sliced ham cut small dice (approx.)
1/3 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. Combine all other ingredients in medium bowl.
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.



Savory Brownie Bites



Iddy Biddy Cheesey Corn Bread

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

¼ cup butter	1 cup cornmeal
¼ cup olive oil	1 cup whole wheat flour
⅓ cup granulated cane juice	¾ cup fine shredded sharp Cheddar cheese
⅓ 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.

Eeni Meani Frittatas

PREP TIME: 5 minutes COOK TIME: 10 - 15 minutes SERVES: 2 - 4

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)
 ¾ 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.

Chili Pepper Brownie Bites

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

1 ⅓ cups whole grain self-rising flour or regular self-rising flour
 ¾ cup granulated cane juice
 ½ cup prune butter or regular butter (softened)
 ⅓ cup Dutch cocoa powder
 2 large eggs beaten
 1 teaspoon real vanilla extract
 ½ cup mini semi-sweet chocolate chips
 ½ tsp chili pepper (optional)
 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 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.

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
powdered sugar in a shaker

Directions:

1. Preheat oven to 350 degrees.
2. Add sugar, baking mix, salt to a large bowl and mix.
3. Whisk together eggs, milk, oil and vanilla together. Stir into dry ingredients.
4. Pour into non-stick Brooklyn Brownie baking pan. Let batter rest for 10 min.
5. Place on center rack of oven and bake 30 - 35 minutes or until wooden tooth pick inserted in center comes out clean. Place Brooklyn Baking Pan on a heat proof surface, let cool 10-15 minutes.
6. Remove insert from pan then top little cakes with tablespoon of pudding, dust with powdered sugar 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
5 large eggs	¾ cup dried Craisin's rough chopped
2 cups low fat half and half	Chantilly Cream:
½ tsp cinnamon	1 cup half & half
¾ cup granulated sugar cane juice	3 tablespoons confectioners sugar
½ tsp lemon juice	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).
6. Using oven mitt, carefully remove from oven when done. Place pan on a heat proof surface. Let cook 10 min. Remove insert and serve.

*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
⅓ 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.



Dessert Brownies

Petite Chocolate Mint Brownies

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

1 1/3 cups whole grain self-rising flour or regular self-rising flour	2 large eggs beaten
3/4 cup granulated cane juice	1 teaspoon real mint extract
1/2 cup prune butter or regular butter (softened)	3/4 cup mini dark chocolate chips
1/3 cup Dutch cocoa powder	1/4 teaspoon sea salt

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

1 1/3 cups whole grain self-rising flour or regular self-rising flour	2 large eggs beaten
3/4 cup granulated cane juice	1 teaspoon real vanilla extract
1/2 cup prune butter or regular butter (softened)	3/4 cup butter scotch chips
1/3 cup Dutch cocoa powder	1/4 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, 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

8 oz. frozen or canned apples rough chopped	1/4 cup soft butter
1 tsp ground cinnamon	1 lb. premade frozen puff pastry sheets, thawed
1/2 cup granulated cane juice	

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.
8. Let cool 8 minutes, then remove insert and serve.

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

S'mores Brownie Bites

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

1 $\frac{1}{3}$ cups whole grain self-rising flour or regular self-rising flour
¾ cup granulated cane juice
½ cup prune butter or regular butter (Softened)
⅓ 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.



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
⅛ teaspoon salt
¼ 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. Stir all 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 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

1 ½ 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
¼ cup low or no fat sour cream
¾ cup over grated zucchini
⅓ 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	¼ cup low fat sour cream
½ tsp sea salt	1 tablespoons olive oil
¾ cups granulated sugar cane juice	1 tsp. vanilla extract
2 large eggs	⅓ cup low fat almond, rice or regular milk
¼ cup each unsalted butter (softened) and unsweetened apple sauce	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, remove insert.
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

1 $\frac{1}{3}$ cups whole grain self-rising flour or regular self-rising flour	$\frac{1}{2}$ cup mini semi-sweet chocolate chips
$\frac{3}{4}$ cup granulated cane juice	$\frac{1}{4}$ teaspoon sea salt
$\frac{1}{2}$ cup regular butter (softened)	$\frac{1}{4}$ cup each toppings of your choice i.e.:
$\frac{1}{3}$ cup Dutch cocoa powder	mini marshmallows, M & M's, Reese's pieces,
2 large eggs beaten	candy tarts, jelly beans, shredded coconut,
1 teaspoon real vanilla extract	red hots, crushed candy canes, colored sprinkles, powdered sugar, crumbled Oreos, etc.

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.



