

Sandwich Maker Brownies

Recipe By Joy Devor

familytable

Mishpacha



Cooking and Prep:  10
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Serves:  16

Contains:  

Preference: Parve

Difficulty: Easy

Source: Family Table by
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Wouldn't it be great to bake a bunch of brownies to take with you when you're invited away for Shabbos? But if you don't have an oven, that sounds impossible. Then again, maybe not. These brownies bake fluffy and scrumptious right out of your sandwich maker. You'll want to take two sandwich makers to seminary just to keep one pareve!

Ingredients (8)

Main ingredients

- 1 stick butter or margarine, softened (use soy-free, if needed)
- 1 cup white sugar
- 2 eggs
- 1 teaspoon **Gefen Vanilla Extract**
- 1/3 cup **Gefen Unsweetened Cocoa Powder**
- 1/2 cup all-purpose flour

1/4 teaspoon salt

1/4 teaspoon **Haddar Baking Powder**

Start Cooking

Make the Brownies

Yields 16 brownie triangles.

1. Spray sandwich maker with nonstick cooking spray and then turn on to warm it up.
2. Mix together butter and sugar. Add eggs and vanilla. Mix together cocoa, flour, salt, and baking powder. Add to butter mixture. Mix until smooth.
3. Pour about a quarter cup of the batter into sandwich maker, enough that it fills the grids, but doesn't overflow. "Bake" for about six minutes, checking after four minutes.

Note:

For a healthier alternative, you can replace all or most of the butter for applesauce, and the brownies will still be moist and delicious.