

Double-Chocolate Brownie Bites

Recipe By *Brynie Greisman*



Cooking and Prep:  2
h 15 m

Serves:  40

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian

Source: Family Table by
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By Brynie Greisman

I first tested this recipe on Shabbos Chanukah, and I loved the way you can decorate them in your own taste and style. Kids got the colored mini chips, adults got the pretzels or Viennese crunch, and some of us had one of each; they were that good! One of my sons loves brownies and I often send them with him to yeshivah (with whole wheat flour, because you can't see it!). After tasting these, he "ordered" them for next time, so after Chanukah, I sent him back with a tray of these. But I didn't make them mini; I made them in a regular 9x13!

Ingredients (18)

Brownies

4 eggs

1 and 1/4 cups sugar

3/4 cup oil

- 2/3 cup Gefen Cocoa Powder
 - 2 tablespoons Gefen Vanilla Sugar
 - 1/2 teaspoon salt
 - 1 and 1/2 cups flour
 - 1/3 cup Glicks Chocolate Chips, mini or regular
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Glaze

- 1 3.5-oz. (100-g.) bar semisweet chocolate, cut into squares
 - 1/2 cup parve whipping cream (not beaten)
 - 1 tablespoon Gefen Light Corn Syrup
 - 1 teaspoon Gefen Vanilla Extract
 - a tiny pinch of salt (*optional*)
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Garnishes

- chopped pretzels
 - sprinkles
 - mini colored chocolate chips
 - Viennese crunch topping
 - a large roasted/candied nut, etc.
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Start Cooking

For the Brownies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Spray mini muffin tins with cooking spray and set aside.
2. Beat eggs and sugar for four to five minutes until light and lemony in color.
- 3.

Add oil, cocoa powder, vanilla sugar, salt, and flour and mix together well. Stir in chocolate chips.

4. Pour batter into the prepared mini muffin tins, filling only three-quarters of the way. (This is to prevent them from having rounded muffin tops.)
5. Bake for 12 minutes or until set. Do not overbake. Cool slightly before removing from pans. Invert on a cooling rack. Allow brownie bites to cool completely before frosting.

Note:

If your brownie bites get rounded, carefully slice off a little of the top so they're level. You can add those little pieces to homemade ice cream or just nosh them!

For the Glaze

1. Place the chocolate in a deep bowl and set aside.
2. Mix parve whipping cream and corn syrup in a separate bowl. Heat in microwave for about 30–60 seconds, or until heated through. Add vanilla and mix together.
3. Pour over chocolate pieces and stir until chocolate totally melts and mixture is smooth. (You may have to return it to the microwave for a few seconds.)

To Assemble

1. Using a fork or a skewer, dip each brownie bite into the chocolate glaze until it is completely covered. Gently shake off the excess, and place on a baking sheet lined with Gefen Easy Baking Parchment Paper. (Alternately, you can just glaze the tops and have it drip down the sides.)
2. Garnish while still wet.

Tip:

You can make these in advance and freeze them with the glaze or without. Freezing brownies makes them even moister and chewier.

Credits

Photography: Moshe Wulliger.

Food and Prop Styling: Renee Muller.