

# Double-Decker Brownies

Recipe By *Brynie Greisman*



family table

Mishpacha

Cooking and Prep:  40  
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Serves:  36

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

These exquisite brownies are the ultimate dessert. They make a pretty presentation on any sweet table.

## Ingredients (14)

### Main ingredients

- 1 cup (200 grams) margarine
- 1 and 1/2 cups light brown sugar
- 3 eggs
- 2 teaspoons **Gefen Vanilla Extract**
- 2 cups flour

- 1 and 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped pecans
- 2 squares (1 ounce each) unsweetened chocolate, or 6 tablespoons **Gefen Cocoa** and 2 tablespoons oil

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## Frosting

- 1/4 cup (50 grams) margarine
  - 2 squares (1 ounce each) unsweetened chocolate, or 6 tablespoons **Gefen Cocoa** and 2 tablespoons oil
  - 2 cups confectioners' sugar
  - 1 and 1/2 teaspoons **Gefen Vanilla Extract**
  - 3 tablespoons **Gefen Soy Milk**
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## Start Cooking

### Make the Brownies

Yields 36 brownies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a mixing bowl, cream margarine and light brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. Combine the flour, baking powder, and salt; gradually add to creamed mixture. Stir in nuts.
4. Divide batter in half (there should be approximately 1 and 3/4 cups of batter in each half). Stir chocolate or cocoa and oil into one portion; spread into a 9x13-inch baking pan lined with Gefen Easy Baking paper. Take spoonfuls of remaining batter and place at intervals on top of chocolate batter. With a wet spatula, gently spread second layer evenly over first layer.
5. Bake for 30 minutes or until brownie begins to pull away from sides of pan. Cool.

**Note:**

Brownies are best when they are underbaked, so always check them at least five minutes before the allotted time. They stay chewy and moist that way. It's also recommended that you freeze brownies, as this keeps them moist as well.

### **Make the Frosting**

- 1.** In a small saucepan, melt margarine and chocolate, if using. Alternately, melt margarine and remove from heat. Stir in remaining ingredients with a whisk until desired spreading consistency is reached.
- 2.** Frost cooled brownies. Before frosting hardens, use a fork to make crisscross marks all over the top. Cut into squares.