

Brownies 'n Butterflies Anniversary Sundae

With Rose Scented Vanilla Ice Cream

4 Tablespoons unsalted butter
3 ounces dark chocolate
2 eggs
1/4 teaspoon salt
1/2 teaspoon vanilla extract
3/4 cup sugar
1/2 cup all purpose flour
8 ounces cream cheese, softened
1/3 cup granulated sugar
1 teaspoon vanilla
1 egg
2 Tablespoons all purpose flour
3 Hibiscus flowers, drained
2 Tablespoons hibiscus or rose syrup
Chocolate decors as desired
Mixed pink and white coarse sugar as desired

Preheat oven to 350 degrees F. Grease and line 8-inch square pan with foil or parchment paper.

Melt the butter and chocolate in microwave on high power for 1 minute or softened; stir until smooth. Set aside.

In mixing bowl, beat the eggs, salt, and vanilla; mix in the sugar; beat in chocolate butter mixture until well mixed. Fold in flour.

In mixing bowl, beat cream cheese and sugar; add vanilla; beat in egg and flour until mixed.

Spread the brownie batter into prepared pan; drop spoonfuls of cheese mixture over the top; spread to cover.

In a small grinder, puree flowers and syrup. Drizzle over brownies; swirl with knife forming desired designs. Bake for 45 to 50 minutes or until tests done. Cool completely.

Chill in refrigerator several hours for easier cutting. Remove foiled brownies from pan to cutting board; remove foil. Trim 1/2 inch strip from edges. Cut brownies into 4 equal squares.

Preparing the Brownie Butterflies:

For each butterfly: Use one of the squares. Cut brownie diagonally, forming 4 triangles for the wings. Cut a 1/4 to 1/2 inch body of butterfly from the removed brown edge strips and place in center of wings. Repeat with the second butterfly. Decorate the butterflies with chocolate decors and sprinkle with coarse white/pink sugar. Place each butterfly brownie on a fancy small plate. Set remaining brownies in refrigerator for another use.

Rose Scented Vanilla Sundae

1 cup vanilla ice cream

1 (12 oz.) jar Hibiscus flowers in rose or hibiscus syrup

Place 1/4 cup ice cream into four fluted molds. Place in freezer to chill.

Meanwhile, remove about 4 hibiscus flowers from syrup. Place on a double paper towel; unfold the petals and flatten the flowers by placing another paper towel on top. Let rest to hold an open shape.

To prepare the sundae: Loosen the edges of the mold; turn upside down on plate to unmold each fluted mold. Place in freezer to harden the shapes. When ready to serve, place the ice cream molds on fancy serving plate; drizzle as desired with rose or hibiscus syrup. Arrange the opened flowers on the ice cream; top with two unopened flowers. Serves: 2 large servings