



Self-Layering Fudge Topped Brownies

It layers itself into a cake crust with an addictive fudge topping

1-1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
2 cups granulated sugar, divided
1 cup unsweetened cocoa
1 cup unsalted butter, softened
1 Tablespoon vanilla extract
6 eggs

Topping: Confectioners' sugar; chopped fresh fruit topping as desired

Before Starting: Preheat oven 350 F degrees. Grease and parchment line 13x9-inch baking pan.

Combine Dry Ingredients: In large bowl, combine flour, baking powder, salt, 1 cup granulated sugar, and cocoa. Set aside.

Mix Batter: In mixing bowl, cream soft butter, 1 cup granulated sugar, and vanilla to combine. Scrape down the bowl. Mix in 3 eggs one at a time. Scrape down the bowl. Slowly add small amounts of dry ingredients a little at a time. Pulse mixer at little after each addition so the dry ingredients don't fly up around your counter. Mix into a thick batter. Scrape down batter. Add remaining 3 eggs, beat to combine for 3 minutes; scrape down the bowl; beat for 1 more minute. Set aside.

Bake Batter: Spoon batter into prepared pan, placing more batter around the sides and less in the center. Bake in 350 F degrees oven for 20 minutes or until center doesn't jiggle. The center top will be slightly soft. Remove from oven. Cool in pan 10 minutes; loosen sides of brownies while warm. Cool in pan.

To Serve: Carefully, cut into 24 or 32 squares. Sprinkle top with confectioners' sugar. Serve each dessert brownie plain or topped with 3 or 4 fresh chopped berries. Store in the refrigerator. Yield: 24 or 32 squares

Cook's Note: If you don't cook it long enough, you will have a very fudgy pudding topping, especially in the center. If you cook it for a long time, you will have dense fudgy brownies. Now if you bake it to the Goldilocks' "just right" time, it will have a brownie cake bottom and soft fudgy topping. The edges will be less moist, and the center portions will have a thin fudgy layer on the top. Chill for easier slicing.

About the Recipe: No frosting is necessary for these brownies. They have a top fudgy rich layer that bakes on top of a soft chocolate cake brownie. The brownies are rich, full of chocolate, and perfect to serve topped with fresh chopped strawberries or fruit. One of the easiest brownie cakes to make since it forms its own frosting layer. Yah!