

STRAWBERRY BROWNIES

ingredients:

For the Strawberry Brownies

- 3/4 cup unsalted butter, chopped into small cubes
- 8 oz. high quality white chocolate bars, chopped
- 2 eggs
- 2 egg yolks
- 1 1/4 cups granulated white sugar
- 1 tbsp vanilla extract
- 1 3/4 cups all-purpose flour, spooned and leveled
- 3/4 tsp salt
- 2 1/2 cups freeze-dried strawberries, finely ground.

For the Strawberry Icing

- 2 cups powdered sugar
- 2-3 tbsp whole milk
- 1/4 cup freeze-dried strawberries, finely ground

directions:

For the Strawberry Brownies

1. Preheat the oven to 350°F. Grease a 9x9 pan and line it with parchment paper.
2. Melt the butter and white chocolate together in a double boiler over medium-low heat. Stir continuously to ensure the white chocolate gets heated evenly. Then remove from the heat.
3. Add the eggs, egg yolks, sugar and vanilla to a large bowl and mix until pale and smooth. Pour in the melted butter and white chocolate mixture and whisk until combined and smooth. Fold the flour and salt into the wet ingredients with a rubber spatula until combined. Fold the ground freeze-dried strawberries into the batter.
4. Pour the strawberry brownie batter into the prepared pan using an offset spatula to smooth out the batter. Bake for 28-31 minutes. Let the brownies cool completely in the pan on a wire rack.
5. Once cool, use a butter knife to loosen the edges of the brownies from the pan, and turn over to gently release.

For the Strawberry Icing

1. In a large bowl, mix the powdered sugar and milk together. Add the ground freeze dried strawberries into the icing and mix.
2. Pour glaze on top of the brownies and smooth it out with a mini offset spatula. Let the icing set, then cut into 16 squares. Sprinkle with ground freeze-dried strawberries for garnish.

Enjoy!

