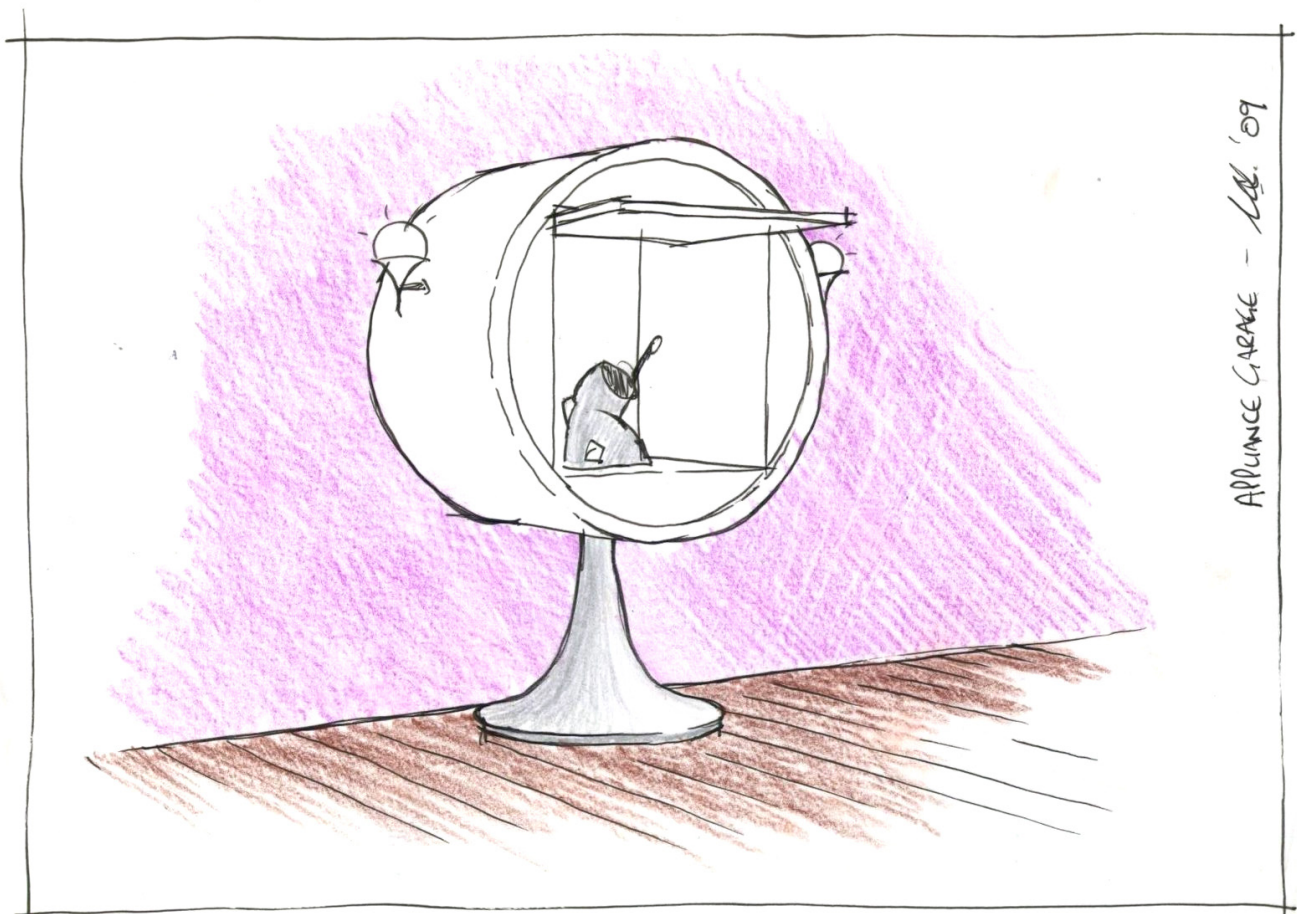


DECADENT BROWNIES FOR CHILDREN'S APPLIANCE GARAGE

DESIGN DESCRIPTION

A children's circular appliance garage. An eye-catching piece for storing small appliances at children's height so they can be used without plugging in or moving them first. Made from flexiply in walnut and oak. Design led by Miles Hartwell of Johnny Grey Studios.



RECIPE INSPIRATION

C'est Si Bon offers this recipe to make with small appliances (we're thinking a professional-type stand mixer) at children's height so they can be used without plugging-in or moving them first. Young hands, minds and mouths love to make these signature brownies with the addition of extras, such as milk or white chocolate, peanut butter chips, coconut, nuts and dried fruit. Recipe by C'est Si Bon, adapted from Richard Sax's book, *Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes from Around the World*.

INSTRUCTIONS

Ingredients:

- 2 ounces dark cocoa
- 4 ounces unsalted butter (1 stick)
- 2/3 cup flour
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- pinch salt

Up to 1 ½ cups additional:

- chocolate, peanut butter and/or butterscotch chips
- dried fruit such as cherries, coconut, mango, papaya
- nuts such as pistachios, walnuts, pecans, or almonds

Heat oven to 350°F (175°C). Butter an 8-inch (20.3 cm) square baking pan or use two 8" round pie tins. Melt the butter and add the cocoa into the pan. Stir until well combined. In a large mixer, beat the eggs until light and frothy, then gradually add in the sugar and the vanilla. Fold in the melted butter/ cocoa mixture, then fold in the flour and salt.

Spread batter evenly into prepared pan. Bake 20 to 25 minutes or until an inserted toothpick emerges with traces of dough.

Creamy brownie frosting:

- 1 cup unsalted butter
- 3 tbs. cocoa
- 1 tsp. vanilla
- 2 cups powdered sugar
- ½ cup heavy cream

Over medium heat melt butter and whisk in cocoa, let cool slightly in a mixer bowl. Add powdered sugar and cream beat to spreading consistency (about 1 cup frosting). Wait until brownies cool completely, then frost!