

Irish Cream Brownies

Author: Ann Pittman , *Cooking Light*, OCTOBER 2006

***Carolyn T's
Cookbook***

Servings: 16



Description: For truly fudgy treats, be sure to cook the brownies until a wooden pick inserted in the center comes out almost clean. If you wait until the pick is clean, the brownies will be overcooked. Garnish the plate with a sprig of mint.

Preheat oven to 350°.

Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, cocoa, baking soda, and salt in a small bowl, stirring with a whisk.

Place the chocolate chips and the butter in a large microwave-safe bowl. Microwave at HIGH 1 1/2 minutes or until the chocolate chips and butter melt, stirring every 30 seconds. Cool slightly. Add sugar and next 3 ingredients (through vanilla extract), stirring well with a whisk. Microwave at HIGH 1 minute or until sugar dissolves, stirring every 30 seconds. Fold in the flour mixture, stirring just until moist. Spread batter in a thin layer into a 9-inch square baking pan coated with cooking spray. Bake at 350° for 20 minutes or until a wooden pick inserted in center comes out almost clean. Cool on a wire rack.

1 cup all-purpose flour (about 4 1/2 ounces)

1/2 cup unsweetened cocoa

1/4 teaspoon baking soda

1/4 teaspoon salt

1/3 cup semisweet chocolate chips

1/4 cup butter

1/4 cup Bailey's Irish Cream

1 cup sugar

1/2 cup egg substitute, or 2 eggs, beaten

1 teaspoon vanilla extract

Cooking spray

***Blog: Carolyn T's Blog:
<http://tastingspoons.com>***

Per Serving (excluding unknown items): 155 Calories; 6g Fat (33.2% calories from fat); 3g Protein; 23g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 103mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1 Other Carbohydrates.

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