

# MINI GLAZED BROWNIES

## Ingredients

Baking spray  
1 cup (2 sticks) salted butter  
5 ounces unsweetened chocolate, broken into pieces  
1/4 cup unsweetened cocoa powder  
2 cups sugar  
1 tablespoon vanilla extract  
3 large eggs  
1 1/4 cups all-purpose flour  
1/2 cup heavy cream  
4 ounces bittersweet chocolate, broken into pieces  
Chopped pistachios (optional)  
Rainbow sprinkles (optional)

## Directions

1. Preheat oven to 350 degrees. Spray 9x13-inch pan with baking spray and line the bottom with parchment paper, leaving 6 inches of overhang of the parchment on the two long sides.
2. In a medium saucepan, combine the butter and unsweetened chocolate. Stir frequently over low heat until the mixture is fully melted and smooth. Remove from the heat.
3. Add the cocoa powder and sugar and stir to combine.
4. Add the vanilla and the eggs and stir until the mixture just comes together.
5. Sift in the flour and stir until just barely combined. Pour batter into the prepared pan and smooth the surface.
6. Bake until a toothpick inserted in the center comes out clean, 22 to 24 minutes. Let the brownies cool completely in the pan, then use the parchment overhang to lift them out of the pan.

# MINI GLAZED BROWNIES

## Directions, continued

7 - Peel back the parchment paper. Use a long serrated knife to cut the brownie block into strips, then into small squares. Trim the ends as needed to keep them evenly sized.

8 - Transfer the brownie bites to a rack set over a sheet pan and set them aside.

9 - Prep the ganache: In a small saucepan, heat the cream over medium-high heat until hot but not simmering. Set the bittersweet chocolate in a small heatproof bowl and pour the hot cream over it.

10 - Let it sit for 2 minutes, then stir until melted and completely smooth. Transfer the ganache to a squirt bottle and squeeze a little over each brownie, letting it drip over the sides. If you prefer, you can drizzle it on with a small spoon.

11 - Before the ganache sets, sprinkle on the pistachios and/or sprinkles, if using.

12 - Let the ganache set then serve.

70 brownie bites