

MARTHA'S ALL AMERICAN BROWNIES



VARIATIONS

FROSTED BROWNIE

After the brownies have cooled for 1 hour, melt $\frac{2}{3}$ cup chocolate chips and 1 tablespoon vegetable oil in the microwave, stirring often, 1 to 3 minutes. Cool the mixture until barely warm, about 5 minutes,

then spread out over the brownies with a spatula. Continue to cool the brownies until the glaze set, 1 to 2 hours.

WHITE CHOCOLATE AND PEPPERMINT BROWNIES

Pulse $\frac{1}{3}$ cup peppermint candies in a food processor until finely chopped. When the brownies come out of the oven, sprinkle 6 ounces white chocolate chips over them and let sit until the chips are softened but not melted, about 5 minutes. Using a spatula or table knife, smooth the chips evenly over the top of the brownies. Sprinkle with the peppermint candies. Let the brownies cool until the topping sets, 1 to 2 hours.

GERMAN CHOCOLATE BROWNIES

When the brownies come out of the oven, sprinkle 6 ounces butterscotch chips over them and let sit until chips are softened but not melted, about 5 minutes. Using a spatula or table knife, smooth the chips evenly over the top of the brownies. Sprinkle with $\frac{1}{2}$ cup toasted coconut. Let the brownies cool until topping sets, 1 to 2 hours.

To Make Ahead: the brownies can be wrapped tightly in plastic wrap and stored at room temperature up to 3 days. **MARTHA**

