



## Glazed Milk Chocolate Brownies

Level: Easy

Prep Time: 25 minutes

Serves: 24

Cooking Time: 45 minutes plus cooling



### *Milk Chocolate Brownie:*

$\frac{3}{4}$  cup ( $1\frac{1}{2}$  sticks) unsalted butter  
2 (3 oz.) bars milk chocolate, coarsely chopped  
 $\frac{1}{2}$  cup semi-sweet chocolate chips  
 $1\frac{1}{2}$  cups white granulated sugar  
 $\frac{1}{2}$  tsp. kosher salt  
2 tsp. pure vanilla extract  
5 large eggs  
 $1\frac{1}{4}$  cups all-purpose flour

### *Milk Chocolate Glaze:*

4 Tbsp. unsalted butter  
1 cup milk chocolate chips  
1 tsp. pure vanilla extract  
Mini semi-sweet chocolate chip morsels, for garnish (optional)

*To make the Milk Chocolate Brownie:* Preheat oven to 350°. Line a 9x13 pan with parchment paper that extends 1 inch beyond the pan. Set aside. In a 3-qt. saucepan, melt the butter and chocolates over medium-low heat until melted, stirring frequently with a silicone spatula. Take off heat when melted and set aside. In a medium bowl, whisk the sugar, salt, vanilla and eggs until combined. Stir in flour. While stirring the chocolate mixture with a silicone spatula, add the egg mixture to the chocolate mixture and stir until the mixture is well blended. Spread brownie mixture evenly into the parchment lined pan. Bake for 30 to 35 minutes or until a toothpick inserted 2 inches from the edge comes out almost clean. Cool in the pan on a wire rack.

*To make the Milk Chocolate Glaze:* In a 1-qt. saucepan, heat the butter and milk chocolate chips on medium-low heat until melted, stirring frequently. Remove saucepan from heat source and stir in vanilla until combined. Remove the entire cooled brownie from the pan by lifting with the parchment paper. Evenly spread the glaze over the brownie. Let cool for a few minutes before sprinkling the mini semi-sweet chocolate chip morsels on top, if desired. Cut with a plastic knife.

### Notes:

- Recipe adapted from Good Housekeeping Magazine, Glazed Milk Chocolate Brownies, February 2003 issue, page 170.