



Coconut Brownie Cups

INGREDIENTS:

Brownie:

- 1 cup butter
- 2 cup sugar
- 3 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 1 cup milk

Coconut filling:

- 5 cups powdered sugar
- 8 tablespoons melted butter
- 2 teaspoons coconut extract
- 1/2 cup shredded coconut

Chocolate Topping:

- 12oz. semi-sweet chocolate chips
- 12 tablespoons butter (do not substitute margarine here!)

DIRECTIONS:

Brownie:

- Preheat oven to 350.
- Cream butter and sugar together.
- Beat in eggs, cocoa, vanilla and salt.
- Add flour and milk (alternating them and mixing well in between)
- Spoon evenly into 24 cupcake liners in a cupcake tin.
- Bake at 350 degrees for 10-12 minutes (don't over bake- they will start to pull away from the liner)
- Cool.

Coconut Filling:

- Add melted butter to sugar and extract.
- Mix well, using water to bring it to a thick but spreadable consistency.
- Add coconut and blend well.
- Scoop filling into a large zip top bag fitting with a large round tip and pipe filling over the top of each brownie.

Chocolate Topping:

- Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Pipe over coconut filling and spread evenly over top
- Chill until top layer is hard and use any extra topping to pipe fine lines on the top if desired- be creative!!
- Enjoy!!