



Baseball Brownie Cups!

INGREDIENTS:

Baseballs: (make these 1st)- you will need a little chocolate bomb mold to make these

5 cups powdered sugar
8 tablespoons (1/2 cup) melted butter
2 teaspoons peppermint extract
Food color in white
One bag of Wilton's Candy melts in white
About 1/2 cup of Wilton's Candy melts in red.

Brownies:

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

Chocolate Glaze:

6oz. semi-sweet chocolate chips
6 tablespoons butter (do not substitute margarine here!)
Green jimmies for grass!

DIRECTIONS:

Mint Baseballs:

Melt white candy melts in microwave in 30 second increments, stirring between until smooth.
Use a pastry brush to brush melts into a chocolate bomb mold and freeze for a couple minutes until hard.
Make mint filling by adding melted butter to sugar and extract.
Mix well, using water to bring it to a thick but spreadable consistency.
Add white food coloring to make it pure white (the butter gives it a slightly yellow color)
Place filling into a large zip-top bag and seal tightly.
Cut a corner off bag and pipe mint filling into each white shell- filling them about 3/4 full.
Use a knife to spread mint filling to edges. It will dip in at the center just a bit- and you want this. If it is full all the way across it doesn't settle on the curved top of the brownie well (see photo on blog for example)
Refreeze these for a few minutes before gently popping them out and setting them on a plate.
Repeat this process until you have 24 mint bombs ready.

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Brownies:

Preheat oven to 350F.

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 15-18 minutes (don't over bake- they will start to pull away from the liner)

Cool.

Chocolate Glaze:

Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.

Set aside until ready to assemble.

To assemble:

Assemble the brownies by spooning a little chocolate glaze on top of a brownie and spreading to all edges.

Place a "baseball" in the center and sprinkle jimmies around edge.

Allow this all to harden up (refrigerate to speed process up).

Melt red candy melts in microwave in 30 second increments, stirring between until smooth.

Place melted candy melts into a bag or squeeze bottle fitted with a tiny writing tip (I used a Wilton's 1.5 size).

Carefully pipe laces on top of baseballs (use photo as a guide) and allow these to harden.

Store in a lightly sealed container for 3-4 days.

Enjoy!