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Pillsbury Bake-Off HALL OF FAME**Black and White Brownies**

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Prep Time: 15 minutes (Ready in 2 hours 30 minutes)

BROWNIES

- 1 (1 lb. 3.5-oz.) pkg. Pillsbury Rich & Moist Fudge Brownie Mix
- 1/4 cup water
- 1/2 cup oil
- 2 eggs
- 1/2 cup chopped pecans
- 1 (6-oz.) pkg. (1 cup) semi-sweet chocolate chips
- 1 (12-oz.) pkg. (2 cups) white vanilla chips

FROSTING

- 2 cups powdered sugar
- 1/4 cup unsweetened cocoa
- 3 to 4 tablespoons hot water
- 1/4 cup margarine or butter, melted
- 1 teaspoon vanilla
- 1/2 to 1 cup pecan halves

1. Heat oven to 350 degrees F. Grease bottom only of 13x9-inch pan. In large bowl, combine brownie mix, water, oil and eggs; beat 50 strokes with spoon. Add 1/2 cup pecans, chocolate chips and 1 cup white vanilla chips; mix well. Spread in greased pan.

2. Bake at 350 degrees F. for 28 to 34 minutes or until center is set. Remove from oven; immediately sprinkle with 1 cup white vanilla chips. Cover pan with cutting board. Let stand 2 minutes to soften chips; spread evenly over brownies with back of spoon. Cool.

3. In small bowl, combine all frosting ingredients except pecan halves. Beat until smooth. (Mixture will be thin.) Spoon over melted white vanilla chips; spread to cover. Arrange pecan halves over frosting. Cool 1 1/2 hours or until completely cooled. Cut into bars.

36 bars

HIGH ALTITUDE (ABOVE 3500 FEET): Increase water amount to 1/3 cup. Increase oil amount to 1/3 cup. Add 1/3 cup flour to dry brownie mix. Bake at 375 degrees F. for 30 to 35 minutes.