



Black and White Brownies

Ingredients for the Black and White Brownies:

1 cup butter	½ tsp. salt
1 ½ tsp. vanilla	6 tbsp. cocoa powder
2 c. sugar	2 tbsp. oil
4 eggs	Chocolate fudge frosting, optional
2 cups King Arthur flour	

Ingredients for the Mocha Frosting:

2 cups confectioners' sugar
5 tablespoons cocoa
¼ pound = 1 stick butter, softened
Strong coffee, as needed

Instructions:

1. Grease and flour 13x9x2 inch pan. Preheat oven to 350°.
2. In a mixing bowl, cream butter, vanilla and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour and salt and mix until well blended.
3. Drop half of the batter by spoonfuls into greased pan. Add cocoa and oil to remaining half of the batter and mix. Drop by spoonfuls into the pan. Run knife through batter several times and smooth over to create marbled effect.
4. Bake about 35 minutes, until a toothpick comes out clean and the center is set, being careful not to overbake. Turn onto rack to cool.
5. While brownies cool, prepare about ¼ cup of strong coffee and let cool. Let butter soften in mixing bowl.
6. Mix butter, powdered sugar and cocoa with beater, adding coffee one tablespoon at a time until the frosting is light and fluffy. Frost baked brownies with chocolate mocha frosting. Spread all on top only of brownies before cutting into 2½ inch squares.

Submit 6 squares on a white paper plate.