

## Brownie Bites

Cate O'Malley, Kids Cuisine - When my son, Nicholas, wants something sweet, I have no problem with it, because he eats fairly well for the most part. That being said, I try to find smaller sweet treats for him since he doesn't need the full-blown version. His sweet tooth tends to be pretty low to begin with, so he's happy with mini sweets just as much.

I was browsing Rachael Ray's website the other day, and came across these Mini Brownie Bites. How adorable are they? And with 48 out of an 8x8 square pan, it is perfect for mini mouths.

### Brownie Bites

From Every Day with Rachael Ray, April 2007

### MAKES FOUR DOZEN

Prep Time: 15 min (plus chilling)

### Ingredients:

- 1 cup dairy-free margarine (such as two sticks of Earth Balance Buttery Sticks)
- 8 ounces unsweetened chocolate, cut into small pieces
- 2 1/4 cups sugar
- 4 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup flour
- 1/2 teaspoon salt
- 4 ounces chocolate chips [use non-dairy dark or semi-sweet]
- 1/3 cup canned unsweetened coconut milk
- 1 tube store-bought decorating icing [be sure to check the label for dairy-free]

1. Preheat the oven to 350°. Line an 8-inch square baking pan with enough foil to let flaps hang over two sides; grease the foil.

2. In a double boiler, melt together the margarine and unsweetened chocolate, stirring occasionally. Let cool slightly, then beat in the sugar, eggs and vanilla with a wooden spoon until glossy. Stir in the flour and salt. Spread the batter evenly in the prepared pan and bake until the top cracks and a toothpick inserted into the center comes out moist, about 50 minutes. Let cool.

3. Meanwhile, place the chocolate chips in a medium bowl. In a small saucepan, bring the coconut milk to a simmer. Pour the coconut milk over the chocolate chips and let stand for 5 minutes, then whisk until smooth. Pour the warm glaze over the cooled brownies and tilt the pan to coat evenly. Refrigerate until the glaze is set, about 2 hours. Using the foil flaps, gently remove the chilled brownies from the pan and cut into 1-inch squares. Decorate the Brownie Bites with the icing.