

Patchwork Brownies

Source: AOL

PREPARATION TIME: 15 minutes COOKING TIME: 35 minutes

INGREDIENTS

1 C unsalted butter, softened
1 1/2 C firmly packed light brown sugar
4 large eggs, divided
2 tsp vanilla extract
2 C all-purpose flour
1 tsp baking powder
1/4 tsp salt
1/2 C sugar
2 (3-oz) bars white chocolate, melted (use good-quality white chocolate only)
2 (3-oz) bars sweet dark chocolate, melted
4 oz unsweetened chocolate, melted

DIRECTIONS

Line 13x9" baking pan with foil; grease foil - set aside. Beat butter + brown sugar in large bowl at medium speed with electric mixer till fluffy. Beat in 2 eggs + vanilla - combine flour, baking powder + salt in separate bowl - stir into butter mixture.

Spoon 1 1/2 C batter into medium bowl; add the remaining 2 eggs, sugar and melted white chocolate, stirring till well blended. To batter remaining in large bowl, add melted dark chocolate + unsweetened chocolate.

Drop alternating teaspoonfuls of the light and dark batters into prepared pan. Bake 30-35 minutes at 350°, or till toothpick comes out clean. Let cool completely on wire rack. Lift from pan by the foil - cut into squares.

YIELD: 2 dozen