

## Camp Arcadia Brownies Kurt Harvey 2012

### **Ingredients:**

11 Tbls unsalted butter  
0.75 cups cocoa powder  
1.5 cups brown sugar  
2 teas vanilla extract  
3 eggs  
0.75 cups flour, all purpose  
2/3 cup chocolate chips

Preheat oven to 325 degrees F. Melt butter in a microwave safe dish until just softened. Add to a mixing bowl (or mixer) with cocoa, sugar, molasses and vanilla extract. Mix for one minute or until completely incorporated. Add the eggs and mix. Then add the flour and chocolate chips and mix. Pour batter into a buttered 9x13 pan. Bake for 22 minutes, or until toothpick comes out clean.

## Ice Cream with Brownies Kurt Harvey, 2012

### **Ingredients:**

Leftover Brownies  
Vanilla Ice Cream  
Toasted Nuts  
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Allow ice cream to soften at room temperature for about a half-hour. Cut brownies into small bits. In a large bowl or mixer, combine brownies, ice cream and other items (crumbled cookies, toasted or caramelized nuts, use your imagination). Mix until gently incorporated. Pour ice cream mixture into a pan lined with parchment paper. Cover and return to freezer for 1 day.

After the ice cream has frozen again, remove from the freezer and turn the pan upside down onto a cutting board. Remove the parchment paper. Cut ice cream into portions and serve.