

Camp Arcadia Brownies, Kurt Harvey 2012

Ingredients:

13 1/2 Tbls unsalted butter
1 cup cocoa powder
2 1/4 cup brown sugar
3/4 cup flour, all purpose
2 teas vanilla extract
1 cup dark chocolate chips
3 eggs

Preheat oven to 325 degrees F. Melt butter in a microwave safe dish until just softening. In a separate bowl, mix cocoa powder, brown sugar, vanilla, flour and chocolate chips. Add eggs and melted butter to the dry mix and mix until completely combined. Pour batter into a buttered 9x13 pan. Bake for 20 to 24 minutes, or until toothpick comes out clean.

Ice Cream with Brownies, Kurt Harvey, 2012

Ingredients:

Leftover Brownies
Vanilla Ice Cream
Toasted Nuts
???

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.

