

GIRL GUIDE BROWNIE CUPCAKES

Ingredients for 9 brownies

- · 1 box (524 g) German chocolate cake mix
- 1/3 cup (75 mL) evaporated milk
- 1/2 cup (125 mL) butter, melted
- 9 classic vanilla Girl Guide cookies, plus more for topping (optional)

Instructions

Preheat oven to 350°F (180°C).

In a bowl, mix together cake mix, evaporated milk, and melted butter. Stir together until totally combined. Mixture will be very thick.

Liberally brush or spray a muffin pan with vegetable oil. Do not use cupcake liners -they will be very hard to peel off the brownie. Divide half the dough into 9 portions and press into the muffin pan. Place a whole classic vanilla Girl Guide cookie on top. Divide the leftover dough into 9 portions and press on top of each cookie.

Bake for 20 minutes. Leave brownies in the pan until cool. These are delicious as is, but even better when topped with cream cheese frosting and chopped classic vanilla Girl Guide cookies.

CREAM CHEESE FROSTING

Ingredients

- 1/2 cup (125 mL) butter, room temperature
- 1 package (250 g) cream cheese, room temperature
- 2 3 cups (500-750 mL) icing sugar, sifted
- 1 tsp (5 mL) vanilla extract

With an electric mixer, mix the butter and cream cheese together, for about 3 minutes on medium speed until very smooth. Scrape down the sides and bottom of the bowl to ensure even mixing.

Add the vanilla extract and mix. Slowly add the icing sugar. Keep adding until you get to desired sweetness and thickness.

Either spread on brownie cupcakes with a blunt knife or spatula, or spoon into a piping bag and pipe a dollop on your brownie cupcakes. Top with a piece of Girl Guide cookie.



This recipe was developed by Heather White and Lori Joyce, stars of The Cupcake Girls on We tv. A shared dream between two 15-vear-old best friends has become a reality. Today,

Heather and Lori are recognized as two of BC's top entrepreneurs - and they hope that their success, longstanding friendship and love for what they do will inspire others to achieve their own personal goals (and eat Cupcakes).



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