

Milk Chocolate-Malt Brownies

A luscious chocolate dessert with just a hint of malted milk flavor, everything you love about a chocolate shake in a brownie.

- 1 package (11.5 ounces) milk chocolate chips
- 1/2 cup butter or margarine
- 3/4 cup sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 3/4 cups Gold Medal® all-purpose flour
- 1/2 cup instant malted milk powder
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup malted milk balls, coarsely chopped

1. Heat oven to 350°F. Grease bottom and sides of rectangular pan, 13x9x2 inches.
2. Melt milk chocolate and butter in 3-quart saucepan over low heat, stirring frequently; remove from heat. Cool slightly. Mix in sugar, vanilla and eggs. Stir in remaining ingredients except malted milk balls.
3. Spread batter in pan. Sprinkle with malted milk balls.
4. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean; cool. For 48 brownies, cut into 8 rows by 6 rows.

Per Serving: Calories 100 (Calories from Fat 45); Total Fat 5 g (Saturated Fat 2 g); Cholesterol 15 mg; Sodium 55 mg; Total Carbohydrate 13 g (Dietary Fiber 0g); Protein 1

% Daily Value: Vitamin A 4 %; Vitamin C 0%; Calcium 2 %; Iron 2 %

Exchanges: 1 Starch; 1/2 Fat

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