

CORPORATE TEST KITCHEN

Jack O'Lantern Orange Brownies

A Young Chefs® Academy Recipe

Read It!	Read your recipe all the way through before you begin!
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Place It!	Mise en place	Get everything out and ready to cook!
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Ingredients

- ½ cup unsalted butter, melted
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- ¾ cup flour
- ⅓ cup cocoa
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1/3 cup chocolate chips
- 6-8 oranges
- Green Gum Drop
- Pretzel Sticks

Equipment

- Measuring cups/spoons
- Mixing bowls
- Spatula
- Wooden spoon
- Knife
- Spoon
- Muffin pan
- Foil
- Rolling pin
- Wooden skewer

Create It!	Method	Time to Cook!
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1. Preheat oven to 350 degrees F. Spray each well of a mini muffin pan with non-stick cooking spray.
2. In a medium mixing bowl, stir together the butter, sugars, and vanilla. In a separate bowl, crack the eggs and then add them to the bowl with the butter mixture. Stir well.
3. In a separate bowl, mix together the cocoa, flour, baking powder and salt.
4. Combine the wet and the dry ingredients together by adding the flour mixture into the bowl with the butter mixture. Stir until all the ingredients are incorporated and the batter is smooth. Fold in the chocolate chips.
5. Prepare the oranges by cutting off just a bit of the bottom to provide a flat surface for placing on the baking sheet. Next, cut off the top of the orange, this time cutting off enough so that you can actually see the flesh (the edible fruit) of the orange.
6. Next, cut out the flesh of the orange. Start by making one long round cut between the inside of the pith (the white membrane of the peel) and the flesh. Make a few more diagonal cuts through the center of the orange. Be careful not to cut all the way through to the bottom.
7. Begin popping out wedges of the inside of the orange and removing the pulp. (It is fine to leave a bit of the pulp inside. It will just add to the flavor of the brownie.) Drain the juice from the center. Keep working until you have hollowed-out the oranges.
8. Fill each orange with brownie batter, filling to within a half inch of the top. Wrap the outside of each orange with a piece of foil covering just the bottom and sides of the orange, leaving the top unwrapped. Bake for 35 – 40 minutes. Use a toothpick to check for doneness. The toothpick should come out slightly-coated. (If you under-bake these you will have delicious orange-chocolate molten lava cakes.)
9. Garnish: Use scissors to cut a green gum drop in half. Using a rolling pin, roll the gum drop out until it is flat. Use a pair of scissors to cut along the edges of the gum drop so that it resembles a leaf. Use a skewer to poke a hole in each of the tops of the oranges. Take a pretzel stick and poke it through the middle of the gum drop leaf. Insert the pretzel with the leaf into the orange top. Place the orange top back on the orange.

Yield: approx. 6 large or 9 medium orange “pumpkins”