

## Brown Butter Convection

**1/2 CUP BUTTER**  
**1 TSP. VANILLA EXTRACT**  
**1/8 CUP EVAPORATED MILK OR**  
**WHIPPING CREAM**  
**4 CUPS POWDERED SUGAR**

### Convection Icing:

Brown butter in a saucepan over medium heat. In a bowl add milk/cream, vanilla and 2 cups of powdered sugar. Add browned butter. Using a hand mixer mix. Add extra cream 1 tbsp. at a time if needed to get icing creamy.

### Chocolate Ganache:

**2 OZ. BAKERS UNSWEETENED CHOCOLATE**  
**2 TBSP. VEGETABLE SHORTENING**

Melt shortening in a non-stick small skillet. Add chocolate and heat on very low. Mix until smooth.

Spread convection icing over the top of brownies while in the pan. Pour melted chocolate over the icing while hot. Tilt the pan so the chocolate covers entire brownie area. Don't touch it just tilt the pan back and forth until it is evenly distributed.

**Tammy's Tip: This is SUPER rich so a little goes a long way. It is best to use on deep tall brownies or the convection will overpower the taste of the brownie. Amazing!**