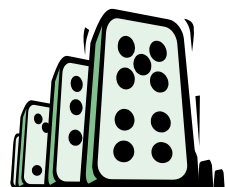




# Brownie Dominoes

## Ingredients

- 1/4 Cup Butter or Margarine (1/2 stick)
- 1/2 Cup Sugar
- 2 Eggs
- 3/4 Cup Chocolate Ice Cream Topping Syrup
- 2/3 Cup All-Purpose Flour
- Can of Butter Cream or Vanilla Frosting
- 1 Bag of Mini Chocolate Chips (semisweet or milk chocolate- your preference)\*



\*Will not need entire bag of chocolate chips. These will be for the dots in the dominoes.

## Directions

1. **Create Brownie Mixture.** Preheat oven to 350 degrees. Grease 8x8x2 inch baking pan, or closest size you have, with butter or margarine. Beat butter on medium speed with electric mixer in medium mixing bowl until softened, less than a minute. Add sugar and eggs and continue to beat until light and fluffy. Add chocolate syrup and flour and beat until blended well and there are no signs of flour. Pour the mixture into the pan and spread evenly.
2. **Bake Brownie Mixture.** Bake for 30 to 35 minutes or until an inserted toothpick in the middle comes out clean without any raw batter. Remove from oven when finished and cool for about 10 minutes.
3. **Cover with Frosting.** Cut Out Pieces. Once completely cool spoon on frosting and spread evenly over baked brownies with spatula or butter knife. Cut into small pieces, choose the size that you prefer, but should be long and narrow. It is easier to draw line with the butter knife or a toothpick across the top of the frosting then cutting along the lines. This way you could more accurately measure your domino pieces before making the final cut.
4. **Create Domino Design.** This is where the children can help. First, create the middle line of each domino by drawing a toothpick across from side to side. Do one brownie at a time until all are finished. Next, create the domino dots with the chocolate chips by pressing them in upside down (flat side up, pointed end down inside the brownie) on each end of the domino. Replicate the appearance of a domino. The maximum number on each end is 6 dots and the minimum is one. Make different combinations of dots until you finish all the brownies.

