



SFVI Zoom Party

Dessert One

Flourless Fudgie Brownies

Ingredients:

- 1/2 C unsalted butter
- 1 C semisweet chocolate chips
- 2/3 C granulated sugar
- 1/2 C cocoa powder
- ½ t kosher salt
- 3 large eggs

Preparation:

- Pre-heat oven to 325
- Line 8" square pan with foil and spray
- Combine butter and chocolate chips in pan-melt over low heat stirring until smooth
- Remove and let cool
- Whisk sugar, cocoa powder salt in large bowl;
- Add eggs and whisk until smooth
- While whisking pour melted chocolate into eggs with steady steam stirring
- Pour into pan
- Smooth top
- Cook for 30-35 min until toothpick comes out with a moist crumb
- Optional- add 1/2 C chips or toasted chopped nuts
- These are good if frozen before cutting



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Dessert Two

Coconut-Blueberry Cheesecake Bars

Ingredients:

- ½ cup butter
- ¾ cup finely crushed graham crackers
- ½ cup all-purpose flour
- ½ cup flaked coconut
- ½ cup ground pecans
- ¼ cup sugar
- 1 ½ 8 ounces package cream cheese, softened
- ⅔ cup sugar
- 4 eggs
- 1 tablespoon brandy or milk
- 1 teaspoon vanilla
- 2 cups blueberries

Preparation:

- Preheat oven to 350 degrees F. Lightly grease a 13x9x2-inch baking pan; set aside.
- For crust, in a small saucepan heat butter over medium heat until the color of light brown sugar. Remove from heat; set aside.
- In medium bowl stir together graham crackers, flour, coconut, pecans, and 1/4 cup sugar. Stir in butter until combined. Evenly press on bottom of prepared pan. Bake 8 to 10 minutes or until lightly browned.
- Meanwhile, in large mixing bowl beat cream cheese and 2/3 cup sugar on medium until combined. Add eggs, brandy, and vanilla. Beat until combined. Pour over hot crust. Sprinkle with blueberries.
- Bake 18 to 20 minutes or until center appears set. Cool in pan on rack. Cover and refrigerate. Cut into bars. Store, covered, in refrigerator. Makes about 32 bars.