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Salted 2 Way Brownie recipe wins the Ultimate Brownie Showdown presented by Humana

RALEIGH – Emoni Jennings of Knightdale won first place and \$500 in the Ultimate Brownie Showdown presented by Humana for her Salted 2 Way Brownie recipe. Second place and \$300 went to Michelle Hyatt of McLeansville for her Campfire Brownies. Sharon Schwinger of Raleigh won third place and \$200 for The Best Brownie recipe.

The winning recipe follows:

Salted Two Way Brownie
Yields 12 servings

Ingredients

- 1 Betty Crocker FUDGE Brownie Mix
- 1 Nestle Toll House Cookie Dough Log
- 1 bag Milk Chocolate Morsels
- 1/2 tsp sea salt

Instructions

Preheat oven to 350 degrees.

Following directions on box, in a large mixing bowl prepare brownie mix. Add milk chocolate morsels to brownie batter and fold into batter.

On cutting board with knife, slice 1-inch thick pieces of cookie dough, roughly 8-10 slices.

Pour brownie batter in greased 8x8 baking dish. Distribute sliced cookie dough pieces on top of brownie batter. The cookie dough can be broken into halves.

Place baking dish into heated oven for 20-25 minutes or until cooked thoroughly. Check doneness by sticking toothpick or butter knife in middle of brownies. Brownies are done when toothpick or knife can be removed cleanly.

After cooking process remove pan carefully from oven. While brownies is still hot, distribute 1/2 teaspoon of sea salt evenly across top of brownies Set brownies aside for 10 minutes to cool.

After the cooling process, cut the brownies into 3x4 pieces. Serve on a bowl or plate with vanilla ice cream or glass of milk. Enjoy!