

ADULT CHALLENGE RECIPE

TRIPLE CHOCOLATE BUNDT CAKE

Ingredients

1 ¾ cups all-purpose flour
2 cups sugar
¾ cup cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup buttermilk
½ cup vegetable oil
2 large eggs
2 teaspoons vanilla extract
1 cup freshly brewed hot coffee
1/2 cup heavy cream
1 cup dark chocolate chips, divided

Instructions

1. Preheat the oven to 350 degrees F.
2. Grease a Bundt pan with butter and flour or baking spray
3. Add the flour, sugar, cocoa, baking soda, baking powder, and salt into a stand mixer on low speed until combined.
4. In a second bowl combine the buttermilk, oil, eggs, and vanilla with a whisk.
5. Add the wet ingredients to the stand mixer on low.
6. Add the coffee to the mixture until just combined.
7. Pour batter into the Bundt pan and bake for 50-55 minutes
8. Let cake cool completely before adding ganache (or it will run right off the cake).
9. To make the ganache add ¾ cup dark chocolate chips to a bowl. Add 1/2 cup of heavy cream to a saucepan and bring to just a simmer. Pour over the chocolate chips and let it sit for several minutes. Stir with a whisk until smooth.
10. Using a fork add the chocolate ganache to the top of the cooled cake in a zig-zag pattern.
11. Garnish with remaining chocolate chips.

YOUTH CHALLENGE RECIPE

BLONDE BRICKLE BROWNIES

1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1/2 cup granulated sugar
1/2 cup packed brown sugar
1/3 cup butter, melted
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 package (7.5 ounces) BITS O' BRICKLE, divided
1/2 cup chopped walnuts

Preheat oven to 350 degrees F. Grease 8-inch square baking pan. Mix flour, baking powder and salt in small bowl; set aside. Beat eggs in large bowl. Gradually beat in granulated sugar and brown sugar until thick and creamy. Add melted butter, vanilla and almond extract; mix well. Gently stir in flour mixture until moistened. Fold in 2/3 cup BITS O' BRICKLE and walnuts. Pour into prepared pan.

Bake 30 minutes. Remove from oven; immediately sprinkle remaining BITS O' BRICKLE over top. Cool completely in pan on wire rack. Cut into squares.