

Tri-Level Brownies

Ingredients for level 1:

- 1 cup quick cookies oats
- ½ cup all purpose flour
- ½ cup of brown sugar
- ¼ tsp baking soda
- ¼ tsp salt
- 6 Tablespoons melted butter

Instructions for level 1:

1. Preheat oven to 350° F.
2. Mix together all ingredients and press into an 9x9 square baking pan.
3. Bake for 10 minutes.

Ingredients for level 2:

- ¾ white sugar
- ¼ cup of butter, melted
- 1 ounce chocolate (melted then cooled)
- 1 egg
- ⅔ cup of flour
- ¼ tsp baking powder
- ¼ tsp salt
- ¼ cup milk
- ½ tsp vanilla
- ½ cup chopped nuts (walnuts, pecans)

Instructions for level 2:

1. Combine flour, baking powder, and salt then set aside.
2. Combine milk and vanilla and set aside.
3. In another bowl, stir together sugar, melted butter and chocolate. Add the egg and beat well.
4. Alternately, add flour mixture and milk mixture into chocolate a little at a time mixing after each addition.
5. Fold in nuts.
6. Spread over baked level 1 and bake for 25 minutes or until a toothpick comes out clean..
7. Cool before you frost.

Ingredients for level 3:

- 1 ounce unsweetened chocolate
- 2 tablespoons of butter
- 1 ½ cups of powdered sugar
- 1 teaspoon of vanilla
- 2 Tablespoons of hot water

Instructions for level 3:

1. Add chocolate and butter to a small saucepan. Melt over low heat stirring constantly.
2. Remove from heat and stir in powdered sugar and vanilla.
3. Blend in hot water to make the frosting almost pourable in consistency.
4. Pour over the top of baked layers and top each piece with half a nut.
5. For cleaner slices, chill 30–45 minutes after frosting sets, then cut.