



Three Kitty Cuisine
Point Arena, CA

CRUNCHY BROWNIE BARS

(Makes 24 large brownies)

Crunchy Layer:

3/4 cup regular flour, sifted
1/4 teaspoon baking soda
1/4 teaspoon salt
1-1/2 cups quick-cooking
rolled oats
3/4 cup brown sugar
3/4 cup butter or margarine,
melted

Frosting:

1-1/2 squares (1-1/2 ounces)
unsweetened chocolate
3 tablespoons butter or
margarine
2-1/4 cups confectioner's
sugar, sift if lumpy
1-1/2 teaspoons vanilla
3 tablespoons hot water

Brownie Layer:

1 package Duncan Hines Brownie Mix, Family Size

- Preheat oven to 350° F.
- For Crunchy Layer combine flour, soda and salt; stir in oats and brown sugar. Add the 3/4 cup melted butter and pat mixture in bottom of an ungreased 13 x 9 inch baking pan. Bake at 350° for 10 minutes; at this time it will not be completely baked.
- While bottom layer is in the oven, prepare brownies as directed on package. Spread batter in pan over crunchy layer. Return to oven; bake fudgy style for 40-45 minutes of cake-like for 35-40 minutes.** Do not overbake.
- Prepare frosting when brownies are cool. In a small saucepan, melt together chocolate and the 3 tablespoons butter. Remove from heat; immediately add confectioner's sugar, vanilla and 2 tablespoons hot water. Stir until smooth; add remaining tablespoon hot water to make a soft, pourable consistency. Spread over brownies while frosting is still hot; let set until firm. Cut into bars.

** As the Duncan Hines Brownie Mix directions have varied over the years, I usually bake these brownies about 5-10 minutes longer than the package directions state. (ed)