

TIPS FOR A PERFECT BROWNIE

- Melting the butter instead of creaming it with the sugar results in a fudgier brownie.
- Increasing the number of eggs will make the brownies chewier.
- Use a light-coloured, shiny pan. Darker pans (or glass pans) will cause the brownie edges to overbake.
- Overmixing causes the brownie to turn out tough.
- Typically, brownies will last 3–4 days at room temperature, and about 5 days refrigerated.

SPIDERWEB BROWNIES

4	30 mL (1 oz) squares unsweetened chocolate	4
170 mL	butter	$\frac{3}{4}$ cup
500 mL	sugar	2 cup
4	eggs, beaten	4
5 mL	vanilla extract	1 tsp
250 mL	all-purpose flour	1 cup
250 mL	chopped pecans or walnuts (optional)	1 cup
1	207 mL (7 oz) jar marshmallow cream	1
1	30 mL (1 oz) square semisweet chocolate	1

1. In a saucepan over low heat, stir unsweetened chocolate and butter until chocolate is melted. Remove from the heat; stir in sugar.
2. Cool for 10 minutes. Blend in eggs and vanilla. Stir in flour and nuts (optional).
3. Pour into a greased foil-lined 9 x 13 inch baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the centre comes out clean. Do not overbake.
4. Drop marshmallow cream by spoonfuls over hot brownies and spread evenly. Cool on a wire rack. Lift brownies out of the pan and remove foil. Place on a serving tray.
5. For spiderweb decoration, melt semisweet chocolate and pour into a small resealable plastic bag. Cut a small hole in one corner of the bag and drizzle chocolate over cream in a swirl pattern, starting in the middle of the brownie and working out until you reach the edges. If the chocolate is too thick, add enough milk until the proper consistency is reached. Using a toothpick, pull the chocolate through from the middle outwards, forming a spiderweb design.

Spooky fun!

EGG-CELLENT IDEAS

Vegetable Egg Spread

4	hard-cooked eggs, chopped	4
120 mL	Neufchatel cheese, softened	4 oz
125 mL	thinly sliced celery	½ cup
30 mL	grated carrots	2 tbsp
30 mL	finely chopped green onion	2 tbsp
30 mL	chopped mushroom	2 tbsp
15 mL	chopped fresh parsley	1 tbsp
15 mL	chopped fresh dillweed	1 tbsp
1 mL	freshly ground pepper	¼ tsp
3 mL	Worcestershire sauce	½ tsp
45 mL	mayonnaise	3 tbsp
30 mL	plain yogurt	2 tbsp

In a medium bowl, combine all ingredients and stir well. Cover and refrigerate to blend flavours.

- This makes a quick and easy spread for breakfast, or use as a sandwich filling for flatbreads, with crackers for an appetizer, or as a dip for fresh vegetables.
- Try substituting Brie or Camembert cheese for the Neufchatel cheese for a milder flavour.
- For more egg-cellent sandwich ideas, go to <http://www.eggs.ab.ca/recipes/index.htm>.

DID YOU KNOW ... HARD-COOKED EGGS

- The fresher the egg, the harder it is to peel when hard-cooked.
- To determine whether an egg is hard-cooked, spin it. If it spins round and round, it is hard-cooked.
- Rapid cooling after cooking helps prevent a green ring from forming around the yolk.
- Hard-cooked eggs can last up to a week in the refrigerator.

FEEDBACK:

What do you do with your used egg cartons? Send us some tips to eggstravagance@eggs.ab.ca and be entered to win a Get Cracking prize pack.

EGGS 101

The Perfect Hard-Cooked Egg

1. Place cold eggs in a single layer in a saucepan.
2. Cover with at least 2.5 cm (1 inch) of water over top of the eggs.
3. Cover saucepan and bring quickly to a boil over high heat.
4. Immediately remove pan from heat to stop boiling. Keep lid on.
5. Let eggs stand for 22–24 minutes for a perfect, hard-cooked egg.

Peeling Hard-Cooked Eggs

Crack the shell, then roll between your hands to loosen the shell. Begin peeling at the large end. Hold under cold running water or dip in a bowl of water to help ease off the shell.

EGG TIP:

When your recipe calls for eggs, always use the large size.

EGG FACT #1:

One large egg contains 6 grams of high-quality protein.