

Coco Ball Brownies

Ingredients:

- 2 Cups El Peto Coco Balls crushed
- 2 Tbsp unsweetened Cocoa Powder
- ½ tsp El Peto Baking Powder
- ½ tsp salt
- 1 (14 ounce) can sweetened condensed milk (not evaporated milk)
- 1 Egg lightly beaten
- 1 tsp Vanilla Extract
- 2 Cups semisweet chocolate chips (divided use)

Directions:

Preheat oven to 350 F. Line an 8 x 8 baking pan with non-stick foil.

In a large bowl, whisk crushed Coco Balls, Cocoa Powder, El Peto Baking Powder, and salt together until combined. Set aside. In a smaller bowl, whisk sweetened condensed milk, egg and vanilla extract until combined and smooth. Using a wooden spoon, add milk mixture to coco ball mixture, stirring until combined. Mixture will be thick. Fold in 1 cup of chocolate chips, reserving remaining cup for frosting. Pour into prepared pan and smooth evenly.

Bake for 20 – 25 minutes. Spread left over chocolate chips on top of hot brownies cover loosely with foil. Let stand for 5 minutes, and spread melted chips with spatula to form frosting. Let cool for frosting to set. Cut into bars to serve.

