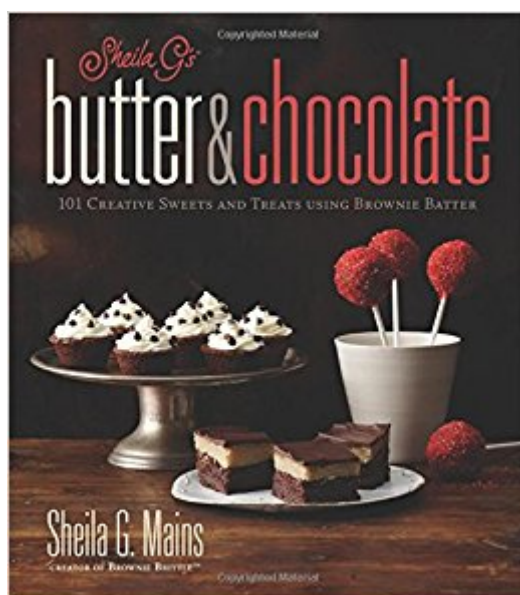


The book was found

Sheila G's Butter & Chocolate: 101 Creative Sweets And Treats Using Brownie Batter



Synopsis

Have you ever thought of using brownie batter for something other than brownies? Sheila G. Mains has. Often referred to as the “Brownie Queen”, Sheila is a whiz at transforming brownie batter into scrumptious cookies, truffles, bonbons, bars, and more. Master her super-easy signature brownie and brownie-filling recipes, and you have the basis for 101 fabulous sweets and treats. In short order, you’ll be whipping up crowd-pleasers such as Brownie-filled French Toast, Brownie Biscotti, and Candy Apple Brownie Cake Pops. From Blonde Bombshells to Dirt Cups, every recipe in Sheila G’s *Butter & Chocolate* is sure to deliver sweet satisfaction. So take out your butter, chocolate, and favorite mixing bowl, and get started.

Book Information

Paperback: 192 pages

Publisher: Kyle Books (September 26, 2016)

Language: English

ISBN-10: 1909487511

ISBN-13: 978-1909487512

Product Dimensions: 8.4 x 0.5 x 9.4 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 15 customer reviews

Best Sellers Rank: #357,336 in Books (See Top 100 in Books) #65 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #185 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #962 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

Recipe can be found on page 84 [View larger](#) Ingredients Brownie cookies: - 2 cups (12 ounces) semisweet chocolate chips. - 6 tablespoons salted butter. - 2 large eggs. - 1 teaspoon pure vanilla extract. - $\frac{1}{2}$ cup sugar. - 1 cup all-purpose flour. - $\frac{1}{2}$ teaspoon baking powder. - $\frac{1}{2}$ teaspoon salt. - 1 tablespoon 100% baking cocoa. Peanut butter filling: - 1 cup creamy peanut butter (all-natural recommended). - 1 cup confectioners’ sugar. - Semisweet chocolate topping: - $\frac{1}{2}$ cup (3 ounces) semisweet chocolate chips. - $\frac{1}{2}$ teaspoon vegetable shortening or coconut oil.

Brownie Buckeye Cookies Yields 15 cookies, Prep time 25 minutes, Bake time 11 minutes,

Special equip: Large and small scoop "What’s not to like about buckeyes—those small peanut butter balls surrounded by creamy milk chocolate?"

IâfÂÂ âÂ ât tell you: TheyâfÂÂ âÂ âre labor intensive! So, one holiday season, when my to-do list outdistanced my time, I decided to create something quick and easy with the same terrific taste. These cookies take half as long to make as buckeyes, are less messy to eat, and deliver the same peanut buttery chocolate taste we all know and love. That first Christmas, no one even missed the buckeyes, and I had a few precious moments to myself to relax. P.S. I havenâfÂÂ âÂ ât made traditional buckeyes since." Preheat the oven to 350Âfâ Â Â F. Grease a sheet pan and set aside. Prepare the brownie cookies: Microwave chocolate chips and butter in microwave-safe bowl on high for 30 seconds; remove and stir. Return to the microwave if not thoroughly melted, and microwave in 15-second intervals until smooth and creamy. Use an electric mixer set on the lowest speed or spatula to mix together the eggs, vanilla, and sugar in a separate bowl. Blend the egg mixture into the melted chocolate mixture. Add the flour, baking powder, salt, and cocoa, and mix thoroughly. Use a large scoop to measure portions of the batter onto the prepared sheet pan. Bake for 11 minutes, or until center is set and edges begin to crisp. Allow to cool completely. Prepare the peanut butter filling: Mix together the peanut butter and confectionersâfÂÂ âÂ â sugar. Mix until blended. Use a small scoop to measure portions of the peanut butter filling and roll them into small balls by hand. Press a ball of the peanut butter filling into the center of each brownie cookie. Prepare the semisweet chocolate topping: Microwave the chocolate chips and shortening as per step 2. Scoop a tablespoon of the melted chocolate topping onto the center of the peanut butter mixture. Let cool for 15 minutes to allow the chocolate to set.

"Sheila G. Mains, founder of award-winning Brownie Brittle and reigning ÂÂ âbrownie queen,ÂÂ âÂ has released her first cookbook... Recipes include brownie-stuffed French toast, brownie doughnuts, cookie dough brownies, candy apple brownie cake pops, and a brownie mudslide cocktail. Mains' cookie dough brownies were the best-selling dessert at Disney World's Hollywood Studios for three years in a row." (The Daily Meal)"Brownie batter is so much more than the sum of its parts. Join Brownie Brittle founder Sheila G. Mains in discovering the limitless potential of brownie creativity with her new cookbook, Butter & Chocolate. You just might find your favorite new must-bake dessert." (Food Republic)"I consider myself a brownie connoisseur, and I am training my daughter to follow in my footsteps. But while I may be a brownie aficionado, I am not the brownie queen. That title clearly belongs to Sheila G. Mains (a.k.a. Sheila G), the creator of that addictive snack Brownie Brittle. Sheila has spent years baking and experimenting with brownies, and she has just published her first cookbook, Sheila G's Butter and Chocolate." (Jenna Helwig

Parents.com)"Brownie batter is so much more than the sum of its parts. Join Brownie Brittle founder Sheila G. Mains in discovering the limitless potential of brownie creativity with her new cookbook, Butter & Chocolate. You just might find your favorite new must-bake dessert." — Food Republic (Food Republic)

Sheila G. Mains is an inspiration to anyone who dreams of launching a successful business. She left a career in finance in her mid-forties to bake her way into a multimillion-dollar enterprise. It all started with her grandmother's rich fudgy brownie recipe and led to BROWNIE BRITTLE — a wafer-thin, crunchy brownie that has taken the snack industry by storm. Today, more than 40 million bags of BROWNIE BRITTLE are on store shelves nationwide at any given time, and it has garnered dozens of awards since its launch in 2011. To discover all the delicious BROWNIE BRITTLE flavors, visit BrownieBrittle.com.
@browniebrittle

I really like this book. Especially the full page, color, close-up, photos of what the recipe results will look like (or supposed to.) I like the crumbs at the bottom of the bag. I add them to plain yogurt, sprinkle them on ice cream and add them to a morning protein drink.

Who needs yet another cookbook? You do--if you love chocolate--and who doesn't? This lady knows chocolate like no other. Truly inventive great recipes--I really want to try them all--and great photos. My wife and I argue over which recipe to try next. The perfect gift for the holidays. Hope you enjoy this book as much as my family and I do.

Butter and chocolate how divine. But this is even better. Take your brownie batter and make cup cakes, cookies, truffles, bars and even French toast. The author known as the Brownie Queen presents her signature brownie recipe and then in this cookbook offers an extensive variety of options. You can go wrong. !!

If you love Sheila G's, Brownie Brittle, this is the cookbook for you. Although, you don't need a cookbook to enjoy Brownie Brittle, but the recipes are fun to try.

Gave it to a friend for Christmas. She loves it!! Can't wait to visit her and have some of the great things in the book!!

Bought this cuz my boyfriend LOVES brownie brittle and he started drooling over some of the recipes. So this deserves 5 stars! Have yet to make something though!

Such a fun book!

Super yummy recipes!

[Download to continue reading...](#)

Sheila G's Butter & Chocolate: 101 Creative Sweets and Treats Using Brownie Batter BODY BUTTER: Homemade Body Butter Recipes - 30 DIY Body Butter Recipes For Softer, Healthier, And More Radiant Skin (Body Butter, Body Butter Recipes, natural remedies) Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Baker's Secret Family Chocolate Treats Cookbook: 25 delicious, easy to cook, chocolate treats for the whole family to enjoy, including lots of bakers' secrets (Baker's Secrets Cookbooks) The Vintage Sweets Book: A Complete Guide to Vintage Sweets and Cocktail Party Treats Sheila's Guide to Fast & Easy Java, Indonesia (Sheila's Guides) 101 Cupcake, Cookie & Brownie Recipes (101 Cookbook Collection) Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Caveman Dog Treats For Your BFF: Easy Step-By-Step Instructions For Making All Natural Dog Treats Using REAL Food And Your Dehydrator Organic Body Butter Made Easy: Nourish, Hydrate and Heal with Luxurious Homemade Body Butter Recipes Tales of the Peanut Butter Kid: Stories of a Colorado Farm Boy in the 1950's and 1960's (Adventures of the Peanut Butter Kid) (Volume 1) Soapmaking, Body Butter & Essential Oils DIY Collection x 9: Soapmaking, Body Butter & Essential Oils Boxset Bundle: Making Soap At Home, DIY Soap Recipes, ... & MUCH MUCH MORE! (DIY Beauty Boxsets) Flavored Butter Recipes: Make Your Own Homemade Compound Butter (Recipe Top 50s Book 123) The Ultimate Candy Book: More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats Kawaii Sweets and Treats: A Super Cute Coloring Book (Kawaii, Manga and Anime Coloring Books for Adults, Teens and Tweens) (Volume 7) Decadent Gluten-Free Vegan Baking: Delicious, Gluten-, Egg- and Dairy-Free Treats and Sweets Paleo Sweets and Treats: Seasonally Inspired Desserts that Let You Have Your Cake and Your Paleo Lifestyle, Too The Virtuous Tart: Sinful but

Saintly Recipes for Sweets, Treats, and Snacks Practically Raw Desserts: Flexible Recipes for All-Natural Sweets and Treats

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)