## **Best Brownie Bites**

- <sup>3</sup>/<sub>4</sub> cup unsalted butter
- 1 ½ cup granulated sugar
- 1 cup all-purpose flour
- <sup>3</sup>/<sub>4</sub> cup dark chocolate unsweetened cocoa powder
- 3 large eggs
- 1. In a large, microwave safe bowl, heat butter until melted (about 1 minute).
- 2. Add sugar, flour, and cocoa. Mix with a wooden spoon until fully combined, about 2 minutes. Add eggs and blend completely!!
- Spray mini muffin tins with non-stick baking spray (alternatively, use mini cupcake liners). Scoop a large tablespoon into each muffin cavity. Bake in a 375 degrees F. oven for 9-11 minutes. Immediately after baking take a rounded teaspoon or tablespoon and press into each brownie bite to make a well.
- 4. Allow brownies to cool in pans about 10-15 minutes, then remove and cool completely on a wire rack before frosting and/or decorating.

## Mini Brownie Turkeys

https://www.allrecipes.com/recipe/276135/mini-brownie-turkeys/

## Candy Acorns

https://peartreekitchen.com/candy-acorns/#recipe

## White Chocolate Dipped Ginger Cookies

https://www.cookingclassy.com/white-chocolate-dipped-ginger-cookies/