**Buttermilk Brownie**

**Portion:** 12 (3x4 Cut)

**Buttermilk Brownie Batter
*Ingredients and Instructions***Sugar Granulated 1/2 Ounce Flour All-purpose, Sifted 7 3/4 Ounce Kosher Salt 1/4 Teaspoon Baking Soda 1/2 Teaspoon Water 5 3/4 Ounce Butter Salted 5 1/2 Ounce Cocoa, Sifted 2 Tablespoon + 1 1/4 Teaspoon Egg Liquid 2 1/2 Ounce Buttermilk 3.15 Ounce Extract Vanilla Pure 1/2 Teaspoon

1. Sift flour, salt, and baking soda together. Add sugar to sifted dry ingredients in mixing bowl.

2. Combine water, salted butter and cocoa in a cooking pot; heat to boiling.

3. Add boiling water to flour mixture 1/3 at a time. Mix well after each addition. Batter should have a smooth consistency.

4. Add the eggs, buttermilk and vanilla to the brownie mixture; mix well.

5. Portion batter into greased pan.

6. Bake at 325F for 25 minutes until toothpick comes out clean when inserted in center.

7. Cool cakes and frost with buttermilk frosting.

**Buttermilk Frosting**

***Ingredients and Instructions***

Butter Unsalted 1 1/2 Ounce

Cocoa Dutch Process 1 Tablespoon + 2 1/2 Teaspoon

Buttermilk 1 1/2 Ounce

Sugar Powdered, Sifted 6 1/2 Ounce

Extract Vanilla Pure Gal 1/4 Teaspoon

1. Melt butter in a cooking pot.

2. Add cocoa and buttermilk to butter in a cooking pot; bring to a boil.

3. Remove mixture from cooking pot.

4. Add 1/3 of the cocoa/buttermilk mixture to mixing bowl; add powdered sugar and vanilla to mixture in mixing bowl.

5. Beat mixture until creamy and all lumps have disappeared.

6. Add remaining 2/3 of cocoa/buttermilk mixture to frosting; mix well. Caution: overmixing will cool the frosting and it will not spread easily. Frosting should be glossy forming a glaze.

7. Portion frosting onto cooled cakes; spread.