

Brownie Pudding & Vanilla Ice Cream

Serving: 12

Ingredients:

For the brownie pudding:

- 2 sticks unsalted butter, plus extra for buttering dish
- 4 large eggs, at room temp
- 2 cups sugar
- ¾ cups cocoa powder
- ½ cups all- purpose flour
- 2 tablespoons vanilla bean paste

For the vanilla ice cream:

- 2 cups whole milk
- 2 cups heavy cream
- ½ cup maple syrup
- 1 teaspoon vanilla extract
- 1 tablespoon vanilla bean paste



To make the vanilla ice cream:

1. Add all the ingredients into one bowl, then pour into an ice cream maker. Churn according to manufacturer's directions.
2. Keep in the freezer until ready to serve.

To make the brownie:

1. Preheat the oven to 325 degrees F. Lightly butter a 9x12 baking dish. Melt ½ pound butter and set aside to cool.
2. In an electric mixer with the paddle attachment, beat the eggs and sugar on medium high speed for 5-10 mins (until thick and light yellow).
3. While that is mixing, in a separate bowl sift the cocoa powder and flour together and set aside.
4. When the egg and sugar mixture is ready, reduce speed and add vanilla bean paste & the cocoa powder and flour. Mix until combined, while on low speed slowly pour in the cooled butter and mix until combined again.
5. Pour the brownie into the prepared dish and place the dish in a larger baking pan. Add enough of the hottest tap water to reach just halfway to the LARGER dish (not the brownie one).
6. Bake for exactly 1 hour and serve with the vanilla ice cream!