

# Evangelization Brownies

a/k/a Double Chocolate Frosted Brownies

Buy a box of Ghirardelli Double Chocolate Brownie mix and follow directions. When cool, frost with any brand of ready-made Dark Chocolate or Fudge Frosting. Say Grace (if you haven't already), cut, serve and enjoy.

Yes. That is our advice for making scrumptious Brownies. But you protest: That's only a box mix! It's not "homemade."

Here's the point: We don't need to re-create the wheel; we just need to get it rolling. When we have a faster, more efficient way of producing an excellent result, maybe we should try it. That will leave us with more time to do good.

When I cook for a crowd, I get up early and head straight for the kitchen. I turn the oven on, open the box mix and put the mix in a bowl. Add 1/3 c. water, 1/3 c. oil and 1 egg, and mix by hand (about 40 strokes) (That takes about 4 minutes, if that...) By now, the oven is preheated. Throw the brownies in the oven. Now I have about 40 minutes to grab a shower, get dressed, mix up a batch of cookie dough AND maybe even make a batch of Rice Krispie Treats on top of the stove while the brownies are baking. While the brownies are cooling, you can bake the cookies (They won't take as long to cool.) Now, within about an hour and a half, you can have scrumptious brownies, three dozen cookies and a pan of Rice Krispie Treats. Time to head to the Mission!

Efficiency & Economy = more time for Evangelization!

These brownies are soooo good, but you can use other comparable brands. Most often, I use two boxes and bake in a 9 x 13 pan.

If someone asks you for the recipe, you don't have to say they are from a box mix. Just tell them they can find the recipe on Fr. Bob's web site!

