Chocolate Rhubarb Browine

Brownies and rhubarb? May sound strange but the sweet rhubarb blends well with this chocolatey dessert to keep them moist!

Preparation Time: 10 min. Cooking Time: 25- 30 min Servings: 12 -16

Amount	Ingredient	Cost – date:
1 cup	White Sugar (or less)	
1/2 cup	Vegetable Oil	
2	Large Eggs	
1 tsp	Vanilla	
1/2 cup	Flour	
1/3 cup	Cocoa Powder	
1/2 tsp	Baking Powder	
1/2 tsp	Salt	
1 cup	Rhubarb, diced (pea size)	
1/2 cup	Chocolate Chips	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat oven to 375. Line an 8x8 inch baking pan with parchment paper and lightly spray the paper with oil.

2. In a bowl, whisk together the sugar, oil, eggs and vanilla.

3. In another bowl, whisk together the flour, cocoa powder, baking powder and salt.

4. Stir the wet ingredients into the dry ingredients and mix just until blended.

5. Add the rhubarb and chocolate chips and mix until they are combined. The batter will be thick. Pour and spread the batter into the prepared dish.

6. Bake for 25-30 minutes or just until a toothpick inserted into the middle comes out clean.

7. Remove brownies from the oven and let them cool for 10 minutes. Cut into 16 squares and enjoy! Note: Freezes well!

SOURCE: www.joyinourhome.com/chocolate-rhubarb-brownies

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!