



## french silk brownies;

1. (frehn'ch sihlk brow-neeZ)  
*noun.* Chocolatey brownies topped with french silk icing and whipped topping.
2. Produces 16 servings.
3. Preparation 45 mins.
4. Oven temperature set to --.

### Ingredients;

- |  |                   |
|--|-------------------|
| 4 oz semisweet chocolate chips           | 1 tsp. vanilla    |
| 1 8oz tub of whipped topping,<br>thawed* | 1 recipe brownies |

\*alternately, ~2 c. whipped cream  
if you want fresh whipped cream

### Instructions;

1. Bake brownies according to instructions and set aside to cool.
2. Melt chocolate chips in a microwave safe bowl in 30 second increments, stirring between each until all melted. Let cool for 1-2 minutes.
3. Fold 4oz of the whipped topping into the chocolate.
4. Spread the chocolate mixture on top of the brownies, then top with the remaining whipped topping.
5. Shave chocolate over top if desired, then chill for at least 1 hour before serving.