



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

- 1/3 cup Semi-Sweet Chocolate Chips
- 1/2 Tbsp Butter
- 1/3 cup All-Purpose Flour
- 1/4 tsp Baking Soda
- 1/8 tsp Salt
- 1/4 tsp Vanilla
- 1/4 cup Granulated Sugar
- 1 Tbsp Cocoa Powder
- 3/4 Tbsp Milk
- 1/3 Tbsp Water
- 1 Egg White

Baking Tip: Sprinkle sliced almonds on top before baking for extra flavor and crunch!

Brownie Brittle

1. Melt chocolate chips and butter over low heat, mixing to prevent clumping.
2. In a bowl, combine the cocoa powder and flour. Set aside.
3. In a separate bowl, mix the sugar, egg white, and salt. Add milk, water, and vanilla. Stir until well combined.
4. Add melted chocolate and butter to the sugar mixture and combine.
5. Add flour mixture and mix until just combined, being careful not to overmix.
6. Place a silicone baking mat or parchment paper onto a baking sheet. Then, spread the brownie mixture thinly onto the sheet.
7. Bake at 350 degrees for 8 minutes.
8. Immediately after removing from the oven, use a pizza cutter to cut the brittle into small rectangle shapes.
9. Bake for an additional 6 minutes.
10. Remove from the oven and rest until cooled. Store in an air-tight container to prevent softening.