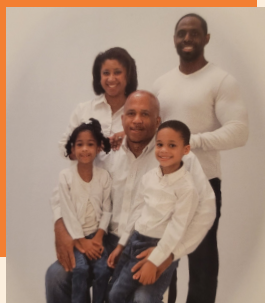


My Donation Connection & Favorite Dessert Recipe

By Precious Coleman



Eating brownies with Brian was our Friday night thing to share, after we put the kids to bed. He exercised consistently everyday, so we could indulge on Fridays.

Brian and I met on a blind date, and I know what you are thinking, "those never work." I thought the same thing but that night we shut down the restaurant talking and laughing. It was as if we had known each other all of our lives. We had so much in common from music to sports. Seeing Brian in action though, is what ultimately solidified our future.

He was a man of God, a father, coach, volunteer, and hard worker. Married life was good with its ups and downs, and we were blessed with 16 years.

On the day of his death, I remember leaving the hospital that morning in a daze, heading to face our two young children to tell them of his death, and then noticed I missed a call and text marked "time sensitive." I returned the call and learned from the Transplant Coordinator that Brian had registered as a donor. It was welcomed news to me.

I had urged Brian to consider checking the box on his driver license to become a donor, but I had no idea he actually listened. I recall, between sobs, hearing the voice requesting my support to honor his decision. I interrupted the coordinator as she was explaining about the donation process and said, "Of course I'll support his decision! Yes! What a gift!"

In life he demonstrated a quiet demeanor, yet a giant among men. He was a role model for our children and a planner for the future. He understood that giving is the greatest seed one can sow. Knowing that through his cornea and tissue donation, healing could be granted to others is a gift that my family will treasure forever.

Easy One Bowl Fudgy Cocoa Brownies with Nuts

By Precious Coleman



Ingredients

- ½ cup butter, or oil
- 1 cup sugar
- ½ cup unsweetened cocoa (preferably, Dutch processed)
- 2 large eggs
- 1 teaspoon vanilla
- ¼ cup flour
- ½ tsp salt (leave out if using salted butter)
- ½ cup favorite nuts (optional)

Instructions

1. Preheat oven to 350°F. Grease an 8x8 square pan or a 9x5 loaf pan or line with parchment or foil; set aside
2. In a large microwave-safe mixing bowl, add the butter and microwave for 1 minute until completely melted. Add the sugar and cocoa powder. Whisk vigorously for at least a minute, until the sugar has dissolved.
3. Add eggs one at a time then vanilla and whisk for at least 1 minute, until well combined and batter is shiny.
4. Stir in flour and salt until the flour is fully combined. Be careful not to overmix mix.
5. (Optional) fold in ½ cup of nuts, raisins, chocolate chips or anything you desire.
6. Spread in pan and bake for approximately 20 minutes or until the center is slightly set. Be careful not to over bake.
7. Cool completely then cut into 9 large squares or 16 smaller squares.

