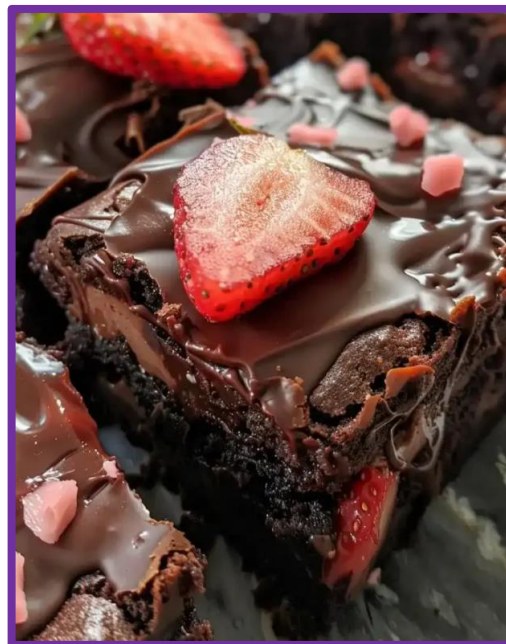


Chocolate Covered Strawberry Brownies

Servings: 12	Prep Time: 20 minutes	Cook Time: 20 minutes	Total Time: 40 minutes
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Ingredients:

- ½ c (1 stick) unsalted butter, melted
- 1 c granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/3 c unsweetened cocoa powder
- ½ c all-purpose flour
- ¼ tsp salt
- ¼ tsp baking powder
- 1 lb fresh strawberries, hulled and sliced
- 1 c semi-sweet chocolate chips
- ½ c heavy cream



Instructions:

1. Preheat oven to 350F. Grease an 8X8 inch baking pan or line with parchment paper.
2. In a medium bowl, combine the melted butter and granulated sugar. Stir until well combined.
3. Add the eggs and vanilla extract to the bowl and mix until smooth.
4. Sift in the cocoa powder, flour, salt, and baking powder. Mix until just combined; do not overmix.
5. Pour the batter into the prepared baking pan and spread it evenly.
6. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Allow the brownies to cool completely in the pan.
7. While the brownies are cooling, hull and slice the strawberries.
8. Once the strawberries have cooled, arrange the sliced strawberries evenly over the top of the brownies.
9. In a small saucepan, heat the heavy cream over medium heat until it begins to simmer. Do not let it boil.
10. Place the chocolate chips in a heatproof bowl. Pour the hot cream over the chocolate chips and let it sit for 2-3 minutes.
11. Stir the mixture until the chocolate is completely melted and the ganache is smooth.
12. Pour the chocolate ganache over the layer of strawberries, spreading it evenly to cover all the strawberries.
13. Allow the ganache to set at room temperature for about 1 hour or refrigerate for 30 minutes until firm.
14. Once the ganache has set, cut the brownies into squares and serve. Optionally, garnish