



Chocolate Molten Lava Brownie Bites

- 1 ½ cup semisweet chocolate chips*
- 1 cup heavy cream*
- 2 Tbsp. butter*
- 1 16-oz. zipper-lock bag*
- 1 3-pound container Sugar Bowl Bakery* Brownie Bites***
- Fresh fruit, for garnish*
- Confectioner's sugar, for garnish*

1. Place chocolate chips in a metal bowl. Heat cream to a simmer. Pour over chocolate chips and whisk until smooth. Add butter and whisk until incorporated.
2. Pour chocolate into zipper-lock bag and refrigerate until firm to the touch.
3. Using wooden dowel or chopstick, punch a ½ inch hole in the underside of each brownie.
4. When chocolate is firm, snip off one of the bottom corners of the bag. Pipe 2 Tbsp. of filling into each brownie hole.
5. Place up to 5 brownies, with the hole facing up, on a plate; heat on high in the microwave for approximately 10 seconds.
6. Remove to clean plates and split the brownies in half, allowing the chocolate to flow. Garnish with fresh fruit and confectioner's sugar. Makes 46 pieces.

**Brands may vary by region; substitute a similar product.*

***2-pound containers are available in selected regions. Adjust recipe accordingly.*