Sausage Brownies | Unique Dessert Recipe

16 servings	45 min. prep time	45-55 min. cook time

ingredients

Brownies:

1 lb Swaggerty's Farm mild sausage, cooked, finely crumbled and drained

1 ½ cup raisins

2 cups water

2 ½ cups plain flour

2 cups light brown sugar

1 tsp each: baking powder, soda, and cinnamon

1 cup chopped walnuts

Bring raisins and water to a boil and simmer for 20 minutes.

Reserve 1 cup of the cooking water and drain raisins thoroughly.

Mix all ingredients until it is completely mixed. Add raisins and reserved liquid, and stir in nuts.

Pour into a 9"X13" baking pan which has been sprayed with cooking oil spray.

Bake at 350 degrees for 45 minutes.

Caramel Icing:

½ cup butter, melted

1 cup brown sugar, firmly packed

¼ cup milk

¼ tsp salt

1 tsp vanilla

2 cups powdered sugar, sifted

directions

1. Bring raisins and water to a boil and simmer for 20 minutes.
2. Reserve 1 cup of the cooking water and drain raisins thoroughly.
3. Mix all ingredients until it is completely mixed. Add raisins and reserved liquid, and stir in nuts.
4. Pour into a 9"X13" baking pan which has been sprayed with cooking oil spray.
5. Bake at 350 degrees for 45 minutes.
6. – If You Want Caramel Icing...
7. Combine butter and brown sugar over low heat until sugar is dissolved.
8. Add the milk and return to the heat and bring to a boil. Remove heat and allow cooling to lukewarm.
9. Add the vanilla and the powdered sugar and beat to spreading consistency. You may add more powdered sugar if the icing is too soft or more milk if it is too firm. Makes icing for an 8" layer cake or 8"X13" sheet cake.

To Serve

Cool before cutting into squares. You may ice with caramel icing if desired.

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