



# BACON BROWNIES

**BACON: THE INGREDIENT YOU NEVER KNEW WAS MISSING FROM YOUR CHOCOLATY BROWNIE BATTER. IT'S A BEAUTIFUL THING WHEN MEAT MEETS DESSERT.**

PREP TIME:

**10 MIN**

COOK TIME:

**35 MIN**

TOTAL TIME:

**45 MIN**

SERVES:

**15 PEOPLE**

## INGREDIENTS

- 10-12 slices Frick's Applewood smoked bacon
- 1 (18 oz) box of dark chocolate brownie mix
- Additional ingredients vary by brownie mix  
- Likely to include eggs & vegetable oil

## INSTRUCTIONS

1. Preheat oven according to the instructions on the brownie mix box.
2. Chop up raw bacon into small pieces, or bits. Over medium-high heat, fry the bacon bits in a skillet until crispy. Remove bacon bits from skillet and place them on a plate lined with paper towels. Set aside.
3. Whisk together ingredients for brownie mix to form a batter. Mix in all but a handful of the bacon bits, then pour the batter evenly into an oven safe baking dish and sprinkle remaining bacon bits on top.
4. Bake as specified by brownie mix instructions.
5. Serve and enjoy!

NOTE: Store any leftover brownies in the refrigerator. Heating them for a few seconds in the microwave will make them gooey again before eating.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MO 63090