



Toadilly Luscious Brownies

For the brownies:

- 1 box of brownie mix (Duncan Hines is the moistest)
- 2 eggs
- ¼ cup Toadilly Luscious Wine
- ½ cup vegetable oil

* This recipe is assuming you are using Duncan Hines brownie mix prepared as fudgy brownies. If you are using any other mix, follow the instructions on the box and replace the water in the recipe with the Toadilly Luscious Wine.

1. Preheat oven (check box of brownie mix for the temperature).
2. Spray baking pan with non-stick spray.
3. Mix together the eggs, Toadilly Luscious Wine and vegetable oil. Slowly add in the brownie mix (this helps prevent lumps).
4. Pour into baking pan.
5. Bake for appropriate time (check box of brownie mix for the baking time based on the size pan you are using).

Let brownies cool completely before icing if you want the icing to harden, otherwise drizzle icing over warm brownies and serve.

For the icing:

- 1 cup Powdered sugar
- Pinch of unsweetened cocoa powder (optional)
- Toadilly Luscious Wine

1. Mix together powdered sugar and cocoa powder. For one pan of brownies, you will need about 1 cup of powdered sugar, depending on how much icing you want.
2. SLOWLY drizzle in the Toadilly Luscious Wine until you have the icing at the consistency you want. If you add the Toadilly Luscious Wine too quickly and the icing is too thin, it takes a lot of powdered sugar to bring it back to the right consistency.
3. Pour icing over cooled brownies.

ENJOY!