



## Texas Sheetcake Brownie - S

*Take a walk down memory lane with an easy-peasy Texas Sheetcake Brownie! Just as tasty as your Texan Memaw might have made it back in the day... without the sugar crash!*

Makes: Multiple-servings

### **INGREDIENTS – SHEETCAKE BROWNIE:**

- 1 packet [TH Brownie Mix](#) (2 & 1/2 cups)
- 2 eggs
- 3/4 cup warm water
- 1/2 cup butter (1 stick), melted
- 1 tsp vanilla

### **INGREDIENTS – FROSTING:**

- 1/2 stick butter (4 Tbsp)
- 1/4 cup unsweetened cocoa powder
- 1/8 cup water
- 1/8 cup heavy cream
- 1 tsp vanilla
- 3/4 cup TH Gentle Sweet
- 1/3 cup chopped nuts
- 1/4 scant tsp xanthan gum

### **INSTRUCTIONS – SHEETCAKE BROWNIE:**

1. Preheat oven to 400°F and grease a 9” square pan with coconut or olive oil spray or butter. Use parchment paper if preferred.
2. In a large bowl, whisk together the eggs, water, melted butter or coconut oil, and vanilla extract. Add the brownie mix and stir until well combined. Pour batter into the prepared baking pan and smooth the top.
3. Bake for 20-25 minutes until only slightly wiggly in the center.

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*(Texas Sheetcake Brownie, Continued...)*

**INSTRUCTIONS – FROSTING:**

1. After removing the brownies from the oven, let them rest on the counter for about 5 minutes while you make the frosting.
2. Combine butter, water, cream, vanilla, and cocoa in a small saucepan and heat on low until fully combined.
3. Gradually add in the Gentle Sweet, 1/4 cup at a time, whisking well to combine.
4. Sprinkle in the xanthan gum, whisking well until fully combined and the frosting is warm but not hot.
5. Pour frosting onto the warm brownies in an even layer, then top with the chopped nuts.
6. Let cool completely before cutting.

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*This and other delicious THM recipes can be found at [www.TrimHealthyMembership.com](http://www.TrimHealthyMembership.com)*