

## AMARETTO BROWNIES

### *Brownies:*

- 1 ½ cups flour
- ½ tsp. salt
- 4 (1 oz.) squares unsweetened chocolate
- 1 cup shortening
- 2 cups sugar
- 4 eggs, beaten
- 2 Tbsp. Amaretto

Preheat oven to 400 degrees. Line a 9 x 13 inch baking pan with nonstick foil. Whisk together salt and flour in a large bowl; set aside. Place chocolate squares and shortening in top of a double boiler. Stir constantly while heating until combined. Stir in sugar and remove from heat. Let cool for 5 minutes. When cool, whisk in eggs, flour mixture, and Amaretto until well-combined. Pour into prepared pan and bake for 20 minutes. Cool brownies before frosting.

### *Frosting:*

- ¼ cup butter
- 1 (1 oz.) square unsweetened chocolate
- 2 Tbsp. half-and-half
- ¼ tsp. salt
- 2 cups sifted powdered sugar
- 2 Tbsp. Amaretto
- ¼ cup sliced almonds

Melt butter and chocolate on top of a double boiler, stirring to combine. Remove from heat. Whisk in half-and-half, powdered sugar, salt, and Amaretto. Blend well. Frost cooled brownies with icing and sprinkle with almonds. Let icing set and cut to serve.