

# OFFICERS—MAKE TWO BATCHES

## Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

### Triple Fudge Brownies

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#### INGREDIENTS:

1 (3.9 ounce) package instant chocolate pudding mix

2 cups milk

1 (18.25 ounce) package chocolate mix

2 cups semisweet chocolate chips

1/3 cup confectioners' sugar for decoration

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#### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease one 15x10 inch baking pan.
2. Prepare pudding mix according to package directions using the 2 cups milk. Whisk in the cake mix. Stir in the chocolate chips. Pour batter into the prepared pan.
3. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar.