Try this tasty treat from
The Elf on the Shelf Family Cookbook

We flew back for your Christmas in July celebration with a secret ingredient to sprinkle on top of fudgy brownies—and to show you how we're "popping at the seams" with excitement to see you again! Solve the word scramble at the bottom of the ingredients to find out what we brought—then search "pop" to bottom to find them in your kitchen.

INGREDIENTS

Cooking spray
1/4 cup unsweetened cocoa powder
8 tablespoons (1 stick) unsalted butter, cut into small pieces
3/4 cup granulated sugar
1/4 cup packed light brown sugar
2 large eggs
1/2 cup all-purpose flour
1/4 teaspoon kosher salt
1 teaspoon pure vanilla extract
Secret ingredient (see below)

SPECIAL EQUIPMENT

8 × 8-inch baking pan

SECRET INGREDIENT

pPo sckoR ynCda

Two .17-ounce packages, any flavor

Before you mix up this recipe, you'll have to unmix these letters to discover the secret ingredient!

CHRISTMAS IN JULY BROWNIES

1. Preheat the oven to 350°F. Grease the baking pan with cooking spray and line it with parchment paper, allowing a 2-inch overhang on all sides.
2. Fill a medium saucepan with 2 inches of water and bring to a boil over high heat. Lower the heat to a simmer. Set a medium heatproof bowl over the saucepan, making sure the bottom doesn't touch the water—it should hover above it. Add the butter and cocoa and stir often until smooth.
3. Whisk in the granulated sugar and brown sugar. Add the eggs, one at a time, and whisk until well combined. Stir in the flour, salt, and vanilla until smooth, without any spots of flour. Use a silicone spatula to scrape the batter into the prepared baking pan. Smooth the top.
4. Bake until just set (the middle will jiggle slightly), about 22 minutes. Sprinkle the secret ingredient over the top, then transfer to a wire rack to cool completely. Use the overhang to lift the brownie out of the pan before cutting into sixteen (2-inch) brownie bites that "pop"!

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