

A Valentine's Day Recipe, By Way of Hayward

By Anneli Rufus



The sweet, sweet folks at family-owned, Hayward-based [Sugar Bowl Bakery](#) have shared with Feast Bay a Valentine's Day recipe involving one of their products, those irresistible little Brownie Bites (seen being produced at the Sugar Bowl HQ in the picture above).

Do try this at home.

CHOCOLATE MOLTEN LAVA BROWNIE BITES (Makes 48 pieces.)

1-1/2 cup semisweet chocolate chips
1 cup heavy cream
2 T butter
1 16-oz. zipper-lockable bag
1 3-lb. container Sugar Bowl Bakery Brownie Bites
Fresh fruit, for garnish
Confectioner's sugar, for garnish.

Place chocolate chips in a metal bowl. Heat cream to a simmer. Pour over chocolate chips and whisk until smooth. Add butter and whisk until incorporated. Pour chocolate into bag and refrigerate until firm to the touch. Using a dowel or chopstick, punch a half-inch hole in the underside of each Brownie Bite. When chocolate has become firm, snip off one of the bottom corners of the bag. Pipe 2 T of filling into each Brownie Bite hole. Place up to 5 Brownie Bites, with the holes facing upwards, on a plate; heat on high in the microwave for approximately 10 seconds. Remove to clean plates and split Brownie Bites in half, allowing chocolate to flow. Garnish with fruit and powdered sugar.

The Sugar Bowl folks also have a recipe for amaretto cheesecake whose crust is made with Sugar Bowl madeleines. [Voila!](#)