

Prairie du Chien Hospice Cookbook

River Bluff Cuisine \$15



Our book contains 500 recipes, including the Brownies below, a favorite item at Prairie du Chien Memorial Hospital, Carrot Cake for 60 submitted by the Guttenberg Care Center, and Dang Good Pie from the UMW Boscobel Methodist Church. All funds raised from this project will be used to cover costs not totally reimbursed by Medicare. Cookbooks are available at Prairie du Chien Memorial Hospital or call us at 608-357-2000, Ext. 2288 or 1-888-439-6680.

Brownies

Nutrition Services of Prairie du Chien Memorial Hospital

1 c. sugar	1 1/2 c. chocolate syrup
4 eggs	1 c. flour
1/2 c. butter	

Mix together sugar, eggs, soft butter and syrup. Add flour and mix well. Pour into greased 12 x 8-inch pan; bake at 350° for 10-15 minutes. Makes 32.

Frosting:

1 1/3 c. sugar	1/3 c. butter
1/3 c. milk	1/2 c. chocolate chips

Mix sugar, milk and butter in small saucepan. Cook over medium heat until mixture boils; boil for 3 minutes. Remove from heat; add chocolate chips. Stir until chips melt and frosting just starts to thicken. Spread quickly over brownies. Frosts 1 (12 x 18-inch) pan.

Prairie du Chien Hospice serves communities in Crawford and Grant Counties in Southwest Wisconsin and Allamakee and Clayton Counties in Northeast Iowa.