

Creepy Crawly Brownies

From The Rutgers Entomology Department

Ingredients:

- 3/4 Cup (175g) unsalted butter
- 3/4 Cup (113g) Semi-Sweet Chocolate Chips
- 2 Cups (400g) Granulated Sugar
- 3 Large Eggs
- 2 tsp Vanilla extract
- 1 Cup (85g) Cocoa Powder
- 1/2 Cup (70g) All Purpose Flour
- 1/2 Cup (60g) Cricket Protein Powder
- 1tsp Salt
- Optional: 1 cup Black Soldier Fly Larvae



Directions:

1. Preheat oven to 350F and grease a 9x13 pan. Line with a piece of parchment to make it easier to lift out
2. Make a double boiler and add butter and 1/2 chocolate to the top, melt the chocolate and whisk in the sugar until completely combined. Then add eggs and vanilla whisking frequently.
3. Add in cocoa powder, flour, salt and remaining chocolate chips. Fold all together. The batter will be very thick. Spread evenly into the prepared pan.
4. Bake for 30 minutes. Check the brownies every 2 minutes after until they are done
5. Once the brownies are out, take some soldier fly larvae and sprinkle with cocoa powder or powdered sugar. Add to the warm brownies.
6. Using the parchment, lift the brownies out after 5 minutes on to a wire rack to cool.
7. Cut and enjoy! Brownies can be stored at room temperature for 1 week