

Creative Baking

Darrell Waltrip Invites Bakers To Get “Boogity, Boogity, Boogity” With Brownies

(NAPSA)—Can your brownies get NASCAR legend Darrell Waltrip’s motor running? It takes imagination, excitement and ingenuity to rev up an oven and create a brownie masterpiece. And thanks to a new contest for creative bakers, there’s a handsome reward at the checkered flag.

Waltrip, a three-time Winston Cup champion and current NASCAR on FOX announcer credited with creating the popular racing phrase “Boogity, Boogity, Boogity™—Let’s Go,” is inviting bakers nationwide to submit an original brownie recipe using a Duncan Hines brownie mix in the Duncan Hines “Boogity, Boogity, Boogity” Brownie Recipe Contest. Creative bakers who enter the contest can win cash prizes and a trip to the 2004 Coca-Cola 600 NASCAR race in Charlotte, N.C. to compete in a bake-off judged by Waltrip. Contest entries must be postmarked by April 9, 2004.

“I’ve seen some pretty creative desserts at the race track, and the Duncan Hines ‘Boogity, Boogity, Boogity’ Brownie Recipe Contest lets fans have fun and get inventive with brownies,” said Waltrip. “Knowing the enthusiasm, spirit and creativity of NASCAR fans, we are sure to get some great brownie recipes. Let’s get baking!”

So, will you be doing a victory lap around your kitchen? Perhaps, if you’ve got the creative drive to steer your winning brownie recipe to your mailbox and into the judges’ hands.

For contest details, rules, and instructions for entering, visit www.fasttrack2win.com.



A brownie baking contest could be your ticket to the races.

Victory Lane Marbled Brownies

Makes 16 brownies

- 1 package (3 oz.) cream cheese, softened**
 - 3 Tbsp. butter or margarine, softened**
 - 3 Tbsp. granulated sugar**
 - 3 large eggs**
 - 1 Tbsp. all-purpose flour**
 - ½ teaspoon vanilla extract**
 - 1 package Duncan Hines® Chocolate Lover’s Double Fudge Brownie Mix**
 - 2 Tbsp. water**
 - ½ cup vegetable oil**
 - 1 can Duncan Hines Creamy Home-Style Classic Chocolate Frosting**
- 1. Preheat oven to 350°F. Grease bottom of 8 x 8-inch pan.**
- 2. Beat cream cheese and butter until smooth in medium mixing bowl. Stir in sugar, 1 egg, flour and vanilla. Beat until smooth; set aside.**

3. Prepare brownie mix according to package directions for cake-like brownies.

4. Spread half of brownie batter in prepared pan. Spoon cream cheese mixture over batter. Spoon dollops of remaining brownie batter over top. Swirl brownie and cream cheese batter together with a knife or spatula.

5. Bake at 350°F for 36 to 39 minutes or until set. Cool completely.

6. Frost with Duncan Hines Creamy Home-Style Classic Chocolate Frosting.

7. Chill 2 hours.

Brownie Masterpiece Tips from Duncan Hines:

- Try adding chopped nuts, shredded coconut or chocolate chips to your brownie mix or top your brownies with powdered sugar or frosting. Peanut butter, butterscotch or mint chips are also popular additions.
- Use the pan size called for in the recipe to ensure even texture.
- Set a timer for moist, chewy brownies. Over-baking can cause brownies to become dry.
- Cool the brownies completely before you cut them to prevent crumbling.
- Cook up some fun baking with family or friends to make these treats even sweeter!
- For more baking tips, visit www.duncanhines.com.

