Birthday Cake Brownies
By Sweet Breezy

Yield: about 12 medium brownies
Prep time: 15 minutes
Bake time: 25 minutes

Cake Layer:
½ cup (1 stick) unsalted butter
1 large egg
1 cup light brown sugar
1 Tbsp vanilla extract
1 cup gluten free all-purpose flour
Pinch of salt (about 1/8 tsp)
¼ tsp baking powder
¼ cup white chocolate chips
¼ cup semi sweet chocolate chips
¼ cup rainbow sprinkles, plus more for topping

Brownie Layer:
5 Tbsp unsalted butter
½ cup granulated sugar
½ cup unsweetened dark cocoa powder
¼ tsp vanilla extract
1 large egg, cold
Pinch of salt
Pinch of baking powder
¼ cup gluten free all-purpose flour

1. Preheat the oven to 350°F and line an 8"x8" pan with parchment paper. Spray with cooking spray and set aside.
2. **Cake layers:** In a large microwavable bowl, melt the butter and then let cool. Mix in the egg, brown sugar, and vanilla. Stir in the flour, baking powder and salt until just combined. Fold in the white and semi-sweet chocolate chips and ¼ cup of sprinkles.
3. Pour half the batter into the lined pan and smooth it out with a spatula or a spoon. Set the other half of the batter aside.
4. **Brownie Layer:** in a medium microwavable bowl, combine 5 TBSP of butter, ½ cup of granulated sugar, cocoa powder, and vanilla extract. Heat on high for 45 seconds or until the butter is completely melted. Mix everything together. Add the egg and stir until the mixture is well blended and thick. Add the flour, salt and baking powder and mix until incorporated. Do not overmix!
5. Pour the brownie layer over the cake layer and carefully smooth it out with the back of a spoon or rubber spatula. Pour the remaining cake batter over the top and smooth again. Top with the additional sprinkled.
6. Bake for 25- 30 minutes or until a toothpick comes out almost clean.
7. Let the brownies cool completely before cutting.