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Mel and Laura's

SEVERAL FABULOUS THINGS YOU CAN MAKE FOR VALENTINE'S DAY

Bag some sweets for your sweetie—*plus* a fabulous recipe for sea salt brownies

What you'll need

- **small paper bags** (often sold as “lunch bags”)
- **a printer**
- **pinking shears** (optional, but they make for a nice-looking bag top)
- **treats to put in the bags** (We highly recommend the sea-salt brownies below!)

What you do

1. **Select the pattern** you'd like to print onto your bag from the following pages.
2. **Print a test page** onto paper, then hold the test page up to your paper bag to see where on the bag the ink will land. Make a note of the orientation (which direction the top of the bag should be facing) since every printer seems to be different!
3. **Place a paper bag in your printer** (where you normally would put paper).
4. **Set your print settings** to a custom paper size of 5 x 7 inches.
5. **Print!**
6. **Using pinking shears, cut** off the upper 2-3 inches of the bag (to make it look less like a lunch bag)
7. **Fill with treats** and give to the Valentines in your life.

Note: *It can be difficult to get a paper bag to go through a printer. It might be necessary to try turning the bag (and adjusting the orientation of the design accordingly before you print). We found it worked best with our printer to feed the bag into the printer open-end first and with the flap on top, facing us.*



Sea Salt Brownies

recipe by Cathe Olson

These are my favorite brownies. They are moist, fudgy, rich and the touch of salt perfectly complements the sweetness. You'll never go back to plain brownies!

- 4 ounces semi-sweet baking chocolate, broken into 1-inch pieces
- ½ cup unsalted butter or nonhydrogenated margarine
- 2/3 cup unbleached sugar (evaporated cane juice)
- 1 teaspoon vanilla extract
- 2 large eggs or equivalent egg replacer
- ¾ cup whole wheat pastry flour
- ¼ teaspoon baking powder
- ¼teaspoon salt
- ½ cup semi-sweet chocolate chips
- Coarsely ground sea salt

Preheat oven to 350 degrees F. **Oil** an 8-inch square baking pan. **Melt** chocolate and butter in a small saucepan over low heat, stirring as needed to prevent scorching. When smooth, **remove** pan from heat and cool to room temperature. **Pour** cooled chocolate mixture into a mixing bowl and whisk in sugar and vanilla. In a separate bowl, **sift** together flour, baking powder and salt. Gently **stir** flour mixture into chocolate mixture. Fold in chocolate chips. **Spread** batter in prepared baking dish. Lightly **sprinkle** the batter with coarsely ground sea salt. Bake 25 to 30 minutes, until mixture is firm. **Cool** at least 30 minutes before cutting.

Makes 16

Cathe Olson is author of *Simply Natural Baby Food*, *The Vegetarian Mother's Cookbook*, and *Lick It! Creamy Dreamy Vegan Ice Creams Your Mouth Will Love*. Check out her website and blog at www.simplynaturalbooks.com and <http://catheolson.blogspot.com>