

Pan-Galactic Gargle Blaster Brownies

Ingredients:

- **¾ cup (170g) unsalted butter**, melted (think of it as the "old Janx spirit" of the recipe)
- **1 cup (200g) granulated sugar** (sweetness that could rival the happy, carefree people of Betelgeuse)
- **2 large eggs**, room temperature (because nothing says "life, the universe, and everything" like the fundamentals of baking)
- **1 tsp vanilla extract** (imagine it's extracted from the forests of Damogran, Zaphod's home planet)
- **½ cup (100g) dark brown sugar** (as rich as Slartibartfast's fjords)
- **1 cup (125g) all-purpose flour** (the "normality" field to keep this universe in check)
- **½ cup (60g) cocoa powder** (as deep and mysterious as the dark of space)
- **½ tsp baking powder** (just enough lift to keep you grounded after a taste of this cosmic treat)
- **½ tsp salt** (a nod to the ever-salty Marvin, the depressed robot)
- **¾ cup dark chocolate chips** (as intense as a Vogon poetry recital)
- **Zest of 1 lemon** (the lemon slice from that infamous gold brick drink, adding a bright twist)

Optional: Galactic Glaze

- **¼ cup (60ml) lemon juice**
- **1 cup (120g) powdered sugar**
- **1 tbsp gold sprinkles** (to give that gold-brick finish)

Instructions:

- 1. Preheat the Oven to 350°F (175°C)**
Like switching on the improbability drive, heat things up and prepare for an adventure!
- 2. Mix the Wet Ingredients**
In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract. Stir until smooth and combined, like the infinite possibilities of the universe coming together in one place.
- 3. Add the Dry Ingredients**
Slowly sift in the flour, cocoa powder, baking powder, and salt. Fold gently with a spatula, imagining you're stirring a pot of anti-gravity soup from Milliways, the Restaurant at the End of the Universe.

4. **Add the Chocolate Chips and Lemon Zest**

Stir in the chocolate chips and lemon zest for that final Pan-Galactic twist, giving your brain a delightful jolt without the need for a gold brick.

5. **Bake**

Pour the batter into a greased 9x9-inch baking dish and spread evenly. Bake for 20-25 minutes, or until the top is set and a toothpick comes out with a few moist crumbs (but not wet batter). It should be as rich and dense as Arthur Dent's confusion.

6. **Galactic Glaze (Optional)**

While the brownies cool, whisk together the lemon juice and powdered sugar. Drizzle over the cooled brownies and sprinkle with gold sprinkles to capture that Pan-Galactic shimmer.

7. **Serve**

Slice into squares and serve. Pair with a tall glass of water, as the Pan-Galactic Gargle Blaster requires, and maybe a towel—because you should never travel the universe without one!