





The word about our decidedly different and delicious brownies is starting to spread. For instance, the *Austin-American Statesman's* 2004 Holiday Gift Idea Guide prominently featured Mary Louise Butters Brownies and our Signature Gift Tin.

Virginia B. Wood of the Austin Chronicle also listed Butters Brownies in her Top Ten Best Bites of 2004. Wood writes, "Mary Louise makes many different flavor combinations, each one more decadent than the last. Bring on plenty of good coffee or cold milk."

We'd love to share the story of Butters Brownies with you, so call Mary Louise at (512) 922-0342 or email her at marylouise@butterbrownies.com.

Enjoy your sample brownies, and we look forward to talking with you!



ABOUT US

Here is the first thing you need to know about Mary Louise Butters brownies: Mary Louise Butters is a real person, and yes, that's her real name. In fact, on any given day, a fair number of people here in Austin, Texas will call Mary Louise or even stop her on the street just to tell her how incredibly delightful they've found her brownies to be.

Many of us in Austin have come to the conclusion that Mary Louise is to brownie-making what Mozart is to music and what Mary Poppins is to child care.

We thought we knew brownies — those rich, comforting squares of chocolate, sugar, butter, eggs and flour. But when Mary Louise began adding rose essence or chipotle chilies or crystallized ginger to her Scharffen-Berger dark chocolate base, we knew she had invented brownies that weren't just to be enjoyed, but positively savored.

Taste one, and your mind stops racing. The next thing you know, those exquisite and ebullient flavors have become the great fact of the moment.

In all, there are nine delectable varieties of Mary Louise Butters brownies. We wish you the best of luck in choosing a favorite.



FLAVORS

Aztec God

The Aztecs were among the first connoisseurs of chocolate, believing that chocolate was consumed by the Gods in paradise and that the cocoa seed was brought to earth as a special blessing for the people here by the God of the Air. (Sounds right to us.) The Aztecs actually drank their chocolate, and flavored the drink with chilies. This ancient tribe understood that something magical happens when you cause the heat to rise through chocolate. You'll understand, too, when you taste the Aztec God brownie, flavored with walnuts and chipotle.

Jane

There's really nothing plain about Jane. She's just uncomplicated. She's the classic brownie, except that she's made with only the highest quality ingredients, including walnuts and to-die-for Scharffen-Berger chocolate.

Sane Jane

Sane Jane is Jane's sister. Jane's a little nutty, but Sane Jane — having spent years in therapy — isn't the least bit nutty. In other words, if you like pure, unadulterated chocolate, this is the brownie for you.



FLAVORS

Aphrodite

Rose essence is the secret ingredient added here; the result is subtle and sublime. There's nothing to do but close your eyes, savor the swirl of chocolate and remember the impossible softness of a rose petal.

Zen

Crystallized ginger gives the Zen brownie a very clarifying element and creates a sparkling flavor. One hand is clapping continuously in a frenzy of approval.

Kona

The chocolate comes alive with the crunch of toasted hazelnuts and roasted Kona coffee beans. After a few bites of this brownie, you'll come alive, too -- and declare that there's never been a more delicious form of caffeine intake.



FLAVORS

Brazilian

Brazil nuts are those large nuts that you always wondered about when you saw them in the nut mix, yes? As it turns out, Brazil nuts are actually large seeds of giant trees that grow in the Amazon jungle. These extraordinary nuts are shaped like triangular orange segments; their taste is sweet and rich, and their meat is similar in texture to coconut. When Brazil nuts and golden raisins are added to dense, dark chocolate, the result is a brownie as lush as any tropical rainforest.

PeaCe

This is our favorite holiday brownie, made festive by the addition of toasted pecans and cranberries. Peace on earth, and good brownies to all.

Port

We've added port wine and walnuts to the richest dark chocolate. If possible, wear velvet and light a candle when eating this brownie.



BROWNIE POINTS

Do you know someone who has been generous, shown compassion, helped out, made you laugh when you really needed to laugh, or otherwise done a good deed? If so, they deserve a bit of recognition. In fact, they deserve brownie points.

And what better way to award brownie points than with Mary Louise Butters Brownie Points Gift brownies? Each of these luscious brownies comes individually wrapped in an attractive gift box with ribbon. We'll also include a special gift card which reads "You've Earned Brownie Points" – the perfect acknowledgment for any and all acts of kindness.

At Butters Brownies, we also want to do our part in contributing to the greater good. So each year, we'll "adopt" a nonprofit organization that is dedicated to helping people in need. Then throughout the year, we'll donate a percentage of profits from all Brownie Points Gift Brownies we sell. As we update our website, we'll share with you how much we've contributed and the positive difference it has made.

So celebrate the goodness, and give the people in your life the brownie points they really deserve.

Mary Louise Butters

BROWNIES

