

## **Pat's CHOCOLATE & PECAN BROWNIES**

### Ingredients:

|                                   |                            |
|-----------------------------------|----------------------------|
| 150g dark chocolate               | 225g light muscovado sugar |
| 150g unsalted butter              | Seeds from 1 vanilla pod   |
| 100g pecans, crushed (or walnuts) | (or 1 tsp vanilla extract) |
| 3 eggs                            | 100g plain flour, sifted   |

### Method:

1. Preheat oven to 180C/fan, 160C/gas, mark 4. Grease and line 23 x 33 cm baking tray.
2. Place chocolate and butter in heatproof bowl and set over pan of simmering water. Stir gently until chocolate has melted. Remove from heat and add pecans.
3. In another mixing bowl whisk eggs, sugar and vanilla until smooth, then fold in flour. Fold in melted chocolate, taking care not to over-mix, and pour into prepared tin.
4. Bake for 20-25 mins. Leave to cool slightly before cutting into squares and serving. (Makes 6)