

A Man's Cookbook for "THE HERD" By Robert Sturm



Dark Chocolate Pecan Brownies

Ingredients:

4 oz. Unsweetened Chocolate, melted, Valrhona 71% Cocoa Dark
3/4 Cups Unsalted Butter, melted, Land of Lakes
2 Cups Sugar
3 each Eggs, scrambled raw
1 tsp. Pure Vanilla Extract
1 Cup Flour
1 Cup Pecans, chopped (optional)

Directions

Chocolate and butter should be melted but not "Hot". Stir in each ingredient one at a time. Make sure that each ingredient is blended completely into the mix. Grease 9" x 9" baking dish. Do not dust the pan with flour. Pour in batter. Bake at 350 for 50 - 55 minutes or until a toothpick comes out clean when inserted. Let cool.