



## RECIPES

These nutty brownies are moist, chewy and soon to become a frequently requested favorite.

### CHOCOLATE PECAN BROWNIES

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| 1 cup (2 sticks) unsalted butter, cut into pieces                | 1 1/2 teaspoons vanilla extract                                     |
| 6 squares (1 ounce each) unsweetened chocolate, coarsely chopped | 1 1/2 cups all-purpose flour  |
| 1 2/3 cups granulated sugar                                      | 1/2 teaspoon salt   |
| 4 eggs, lightly beaten   | 1 1/4 cups Fisher Chef's Naturals Pecan Halves, chopped and divided |

Preheat oven to 350°F. Spray 9 x 13-inch pan with vegetable oil spray; set aside. Place butter and chocolate in 1-quart microwave-safe bowl. Microwave on HIGH 2 to 3 minutes stirring every 30 seconds until chocolate is melted. Stir in sugar. Add eggs and vanilla extract; mix well.

In a large bowl, combine flour, 3/4 cup chopped pecan halves and salt. Add butter mixture to flour mixture, mixing until just combined.

Spread brownie mixture evenly into prepared pan. Sprinkle remaining 1/2 cup chopped pecan halves over top. Bake 25 to 28 minutes. Remove from oven to cooling rack. Cool brownies in pan. Cut into bars and serve.

Yield: 24 brownies

Nutrition information per serving (1 brownie): 240 Calories, 16 g Total Fat, 8 g Saturated Fat, 0 g Trans Fat, 50 mg Cholesterol, 60 mg Sodium, 23 g Carbohydrate, 2 g Dietary Fiber, 15 g Sugars, 3 g Protein