



Caramel-Pecan Brownies

From Lori Bayne, MACC's Customer Master Product Owner

1 ½ cups coarsely chopped pecans

1 (4oz) unsweetened chocolate baking bar, chopped

¾ cup butter

2 cups granulated sugar

2 large eggs

1 cup all-purpose flour

1 cup firmly packed dark brown sugar

½ cup milk

2 Tablespoons butter

½ teaspoon salt

1 ½ cups powdered sugar

½ teaspoon vanilla extract

Preheat oven to 350 degrees. Bake pecans in a single layer in a shallow pan 6 to 8 minutes or until lightly toasted and fragrant.

Microwave chocolate and ¾ cup butter in a large microwave-safe bowl at HIGH for 1 to 2 minutes or until melted and smooth, stirring at 30 second intervals. Whisk in sugar and eggs until well blended. Stir in flour. Spread batter into a greased 13x9 inch pan.

Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Let cool 1 hour on a wire rack.

Combine brown sugar, milk, 2 Tablespoons butter, and salt in a large saucepan; bring to a boil over medium-high heat, stirring occasionally. Reduce heat to medium-low, and simmer, stirring occasionally, 5 minutes or until slightly thickened. Remove from heat. Let stand 5 minutes. Beat in powdered sugar and vanilla at medium speed with an electric mixer until smooth. Pour over brownies, spreading to edges; sprinkle with toasted pecans. Let cool 30 minutes. Cut into squares.