

featured recipe



Tom Douglas Prize Winning Pecan Brownies

Ingredients

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| 3/4 cup unsalted butter, cut into chunks,
plus more for the pan | 1/2 teaspoon baking powder |
| 4 ounces unsweetened chocolate, chopped | 1 1/2 teaspoons kosher salt |
| 2 ounces bittersweet chocolate, chopped | 2 cups sugar |
| 1 1/4 cups all-purpose flour | 2 large eggs |
| | 1 teaspoon pure vanilla extract |
| | 1 1/2 cups roughly chopped toasted pecans |

1. Preheat the oven to 350°F. Butter the pan, then line the pan with a 9-inch-wide strip of parchment paper that fits the bottom of the pan and up 2 of the sides with a little overhang. Butter the paper.
2. Put both chocolates and the butter in a heatproof bowl that has been placed over a sauce pan of simmering water over medium heat. Adjust the burner to keep the water barely at a simmer. Melt the chocolate and butter, stirring to combine using a silicone spatula, then remove the bowl from the heat and set aside.
3. Put the flour, baking powder, and salt in a bowl and use a whisk to combine. Set the dry ingredients aside.
4. In a large bowl, whisk the sugar, eggs, and vanilla together until smooth. Then add the chocolate- butter mixture and whisk again until smooth. Add the dry ingredients to the chocolate-egg mixture, folding with a rubber spatula until well combined. Fold in 1 cup of the pecans.
5. Scrape the batter into the prepared pan, smoothing the top with the rubber spatula. Sprinkle the remaining 1/2 cup of pecans evenly over the top.
6. Bake until the top looks dry and a skewer inserted into the brownies comes out mostly clean with a few crumbs clinging and maybe just a small streak of batter, 38 to 40 minutes, rotating the pan halfway through the baking time.
7. Remove the pan from the oven and cool on a wire rack for about an hour before unmolding. (The brownies will be soft when they are warm but will set up as they cool.)
8. To unmold the brownies, run a small knife along the 2 sides of the pan that are not lined with parchment paper, then invert onto or a parchment- lined baking sheet or cutting board so the brownies slide out of the pan. Invert again onto a parchment- lined baking sheet or cutting board so the brownies are right side up. Cut the brownies into 12 bars (4 cuts by 3 cuts) or 16 bars (4 cuts by 4 cuts) using a serrated knife.
9. Enjoy and make friends!