

Dense Fudge Brownies

Ingredients

1 cup	Unsalted Butter, room temperature
7 oz	Unsweetened Chocolate, chopped
5 ea	Eggs
2 tsp	Vanilla Extract
3 ¼ cups	Sugar
1 2/3 cups	All Purpose Flour
¼ tsp	Salt
6 oz.	Semisweet Chocolate, chopped
1 cup	Pecans, chopped (optional)



Instructions

1. Preheat oven to 425°F. Lightly spray the pan with nonstick cooking spray.
2. Place the 7 oz. **unsweetened** chocolate and butter in a bowl over a pot of lightly simmering water. The water should not touch the bottom of the bowl. Stir frequently until chocolate and butter are completely melted. Set bowl aside.
3. In an electric mixer fitted with the whisk attachment, beat the eggs, vanilla and sugar on high for 10 minutes. Reduce speed to low, add melted chocolate/butter mixture, and beat until combined. Scrape the bowl well. Next add the salt and flour and beat on low until combined. Do not over beat. Remove the bowl from the mixer and fold in the 6 oz of **semisweet** chocolate pieces and pecans.
4. Pour the batter into the pan and spread evenly.
5. Bake for 35 minutes or until a toothpick inserted into the center comes out with moist crumbs. Cool brownies completely in the pan.

Edge Brownie Pan Benefits

- The brownies bake evenly and have a moist chewy edge.
- Picky households can customize each pan section with or without nuts. The walls keep the different variations nice and separate.
- Serving from and storing brownies in the pan will keep them fresher longer – the walls keep less of the bars exposed to the air.
- High quality nonstick coating ensures your brownies will not stick.