

RUM BROWNIES

A nice holiday treat!

INGREDIENTS

½ Cup butter
3 OZ Hershey unsweetened
cocoa
1 OZ Semi sweet baking
chocolate
1 ¼ Cups sugar
½ Cup chopped pecans
1 TSPN vanilla
1 OZ Dark rum
3 Eggs
1 ¼ Cups flour
¼ TSPN Salt

DIRECTIONS

Grease bottom of an 8 inch square baking pan. Melt both chocolates with butter in a medium saucepan stirring over low heat until smooth (about 5 minutes). Remove from heat. Stir in sugar. Add eggs, one at a time, mixing well after each addition. Mix in flour, salt, vanilla, rum and nuts, stirring only until mixture is smooth and ingredients are combined. Once flour has been added, do not overmix to prevent toughening. Spread mixture into prepared pan. Bake for 25 to 35 minutes or until brownies begin to shrink from sides of pan. Allow to cool before cutting into squares.

Note: if your brownies are dry or tend to be overbaked consistently, reduce the temperature of your oven by 25 degrees.

From the kitchen of TCF

