

## Double Chocolate Brownies

Bake: 40 minutes

Oven: 350° F

Pan: 13x9 - Baking Pan

Yield: 22 Brownies

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2 (1-ounce) squares unsweetened chocolate

2 (1-ounce) squares semisweet chocolate

1 cup butter, softened

2 cups sugar

4 large eggs

1 cup all-purpose flour

1/2 teaspoon salt

1 teaspoon vanilla extract

3/4 cup chopped, toasted pecans

3/4 cup semisweet chocolate morsels

**Microwave** chocolate squares in a small microwave-safe bowl at MEDIUM (50% power) for 30-second intervals until melted (about 1 1/2 minutes total time).

Stir chocolate until smooth.

**Beat** butter and sugar at medium speed with an electric mixer until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Add melted chocolate, beating just until blended.

**Add** flour and salt, beating at low speed just until blended. Stir in vanilla, 1/2 cup pecans, and 1/2 cup pecans, and 1/2 cup chocolate morsels. Spread batter into a greased and floured 13x9-inch baking pan. Sprinkle with remaining 1/4 cup pecans and 1/4 cup chocolate morsels.

**Bake** at 350° for 40 minutes or until set. Cool completely on a wire rack.

**Note:** Freeze brownies in an airtight container up to 1 month.



Recipe compliments of the Bavarian Inn Restaurant

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