



## Chocolate-Pecan Brownies

Preparation time: 25 minutes | Cooking time: 35 minutes | Serves: 24

300g dark chocolate  
250g unsalted butter  
2 eggs  
200g brown sugar  
1 tsp natural vanilla extract

¼ cup cocoa powder  
100g plain flour  
1 cup pecans, toasted  
½ cup white chocolate pieces

- 1 Preheat oven to 160°C. Gently melt 250g dark chocolate with the butter, then whisk in the eggs, sugar and extract. Sift the cocoa and flour together, then fold in.
- 2 Mix in the remaining dark chocolate with the pecans and white chocolate, then spoon into a lined 27cm x 17cm slice pan. Bake for 35 minutes, until just set. Allow to cool in the tin, then cut into bars.

**Handy Tip:** Take your brownies on-the-go in the airtight **Match-ups™ Clips 4L** storer!

