

Lavender House

Recipes

Indulgent Chocolate and Pecan Brownie Squares

Goosey, chocolatey and studded with pecans, these delicious indulgent brownies are a delicious addition to a stolen moment with a coffee. They are amazing served warm with ice cream or slipped into a lunchbox for a yummy treat.

They make very welcome edible gifts too. I normally make these deceptively easy brownies for an event or party, so I tend to use disposable tins to reduce washing up. (You can wash and use them more than once).

I cut the brownies and freeze them in the disposable tin. This recipe will make enough mixture for a batch bake of two tins. Tin size 33x23x5cm. They are incredibly rich so I tend to cut them into little 4cm squares but you can cut them into any size you wish, larger for a dessert.

One tin makes approximately 42 x 4cm delicious cubes of heaven. In an airtight container, these will last 3 to 4 days at room temperature and a week in the fridge.

I have adjusted the recipe to make it easy when you go shopping, so for example: one pack of butter exactly, one x 200g bar of milk cooking chocolate, one pack of 200g pecans, 6 free range eggs, all based on Lidl's purchases.



Items needed:

Medium Pyrex bowl, it needs to fit snugly on a saucepan
Scales
Spatula
Mixing bowl
Wooden spoon
Bowl to whisk eggs and sugar in
2 flat oven sheets larger than tins
Large bowl for all final ingredients
Two tins - 33 x 23 x 5cm
Greaseproof paper, Oven Gloves, Sharp Knife for cutting
Cling Film for wrapping and cooling racks
An airtight tin is useful.

Ingredients:

200g bar of milk 40% cooking chocolate broken into pieces
(I use Lidl's cooking chocolate)
1 pack of 250g of salted butter (cut into cubes)
400g plain flour
3 tsp baking powder
10 heaped tablespoons of cocoa powder
200g pecans pieces
2 pinches of salt
660g granulated sugar
6 large free range eggs
2 teaspoons of good quality vanilla extract
50g baking margarine for greasing tins and greaseproof paper.



Method

Preheat the oven to 180c.

You need a top and middle shelf ready.

You need to cut two pieces of greaseproof paper. The paper needs to be at least 10 cm wider than the tin length and width.

It is easier if you rub the sides of the tin with some margarine so it sticks.

Place your paper centrally in the tin. Fold excess paper edges over double thickness. Twist the corners together and rub with margarine on the inside.

The brownies will rise almost double in height whilst cooking and then sink again.

Break the chocolate into pieces and place into the Pyrex bowl with the cubed butter. Fill the saucepan a third full with hot water, place the Pyrex bowl on the saucepan and heat the water. The chocolate and butter will melt. You don't want it to boil. Once it has melted, remove from the heat and cool. Weigh your granulated sugar in a large mixing bowl, add the eggs and vanilla extract and whisk.

Weigh out your dry ingredients including the pecan pieces into the largest bowl. When the chocolate and butter is cool add it to the dry ingredients and mix. Gradually add your egg, sugar and vanilla extract mixture, whisking as you go.

You now have a lovely rich gloopy batter. Use a spatula to make sure you get all the precious mixture out of the bowl and divide by eye equally into your prepared tins.

To make sure both tins are the same quantity, place each on the scales and even out the mixture with a spoon. If you're using the disposable tins they are best placed on a flat baking sheet as they can be pretty wobbly. If you're making two tins, swap the oven position of tins half way through.

You need to bake for approximately 20/30 minutes, start checking the oven after 20 mins as they can easily overcook.

You need the brownies to be slightly cracked on the top and very slightly wobbly in the very center when you wiggle the tin. This will mean they are moist and gooey inside. (if you over cook the mixture it will become more like a cake. It will still be delicious so do not worry, put it down to experience).

There have been quite a few times this has happened to me when I have been distracted.

Once removed from the oven leave the cooked brownie mixture in the tin on a cooling rack until cool. Cut into squares. Then carefully remove using the paper each side to lift the mixture out.

Cooking Tips!

Keep in an airtight tin.

I would recommend freezing some when they are cool as they will disappear fast. They defrost quickly.

If you're freezing in the baking tin you wait until they are cool, wrap twice in clingfilm, label and freeze.

To store or freeze in an airtight container place baking paper between layers of brownies otherwise they will stick together.

Greasing the edge of the baking paper and turning it over before you place it into the tin helps.

You can replace the above choice of nuts with your own choice of fruit and nuts.

Children seem to prefer milk cooking chocolate but this works really well with dark cooking chocolate for real chocoholics

