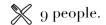


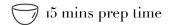
# MADE SIMPLE

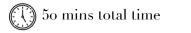
# French Brownies

(with caramelized pecans and melted chocolate chunks)

Les Brownies









#### **INGREDIENTS**

# Caramelized Pecans

- 1/3 (60 g) cup sugar
- 3-4 teaspoons of water
- 1 cup plus (125 g) pecans

# Brownie

- ½ cup (120 g) unsalted butter
- ¾ cup (120 g) baking chocolate
- ½+ cup (120 g) sugar
- 2 eggs
- 1 tsp vanilla
- 1/3 cup (40 g) sifted flour (or your favorite gluten-free flour)
- 2 pinches of salt
- $\frac{1}{4}$  cup (40 g) chopped chocolate (for the end)



#### **DIRECTIONS**

### <u>Caramelized pecan directions</u>

- In a small pot mix the sugar and water together. Mixing often, bring it to a boil creating a light syrup.
- 2. Once at a boil, after 1 minute, turn off the stove.
- 3. Add and mix the pecans in the syrup covering all parts of the pecans.
- Place parchment paper on top of a plate, and pour the pecans and any leftover syrup on top of the pecans.
- 5. Let sit and cool.
- 6. After 10-15 minutes, chop the pecans in pieces.

#### Brownie directions

- 1. Preheat the oven to 350 °F (180 °C).
- 2. Melt the ¾ cups (120 g) of chocolate and the butter together in a "bain marie" or a double boiler, completely making the mixture fluid.
- 3. In a second bowl add the sugar, eggs and vanilla and whisk together.
- 4. Add the melted chocolate into the second bowl and mix.
- 5. Add the flour, salt and mix.
- 6. Setting aside a few chopped pecans for the top of the brownie, add the pecans and ¼ cup (40 g) chopped chocolate and mix.
- 7. Line an 8 X 8 inch dish with parchment paper and pour the batter into the dish.



- 8. Top the brownie with the remaining pecans.
- 9. Cooking times: 20 minutes for a cooked but crazy super moist brownie and 25-30 minutes for a moist but more dense brownie. The brownie is finished cooking when a knife slips out clean from the center.
- 10. Once finished cooking, remove from the oven and let cool.
- 11. Be careful this brownie is chocolatey and gooey due to the chocolate chunks!

  No complaints though ©
- 12. The brownie can be left outside of the frig but covered, for a day or kept in the refrigerator for 5 days. It can also be stored in the freezer for up to 3 months.



