


French Cuisine


MADE SIMPLE


French Brownies

(with caramelized pecans and melted chocolate chunks)

Les Brownies

 9 people.

 15 mins prep time

 50 mins total time

 Easy

INGREDIENTS

Caramelized Pecans

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

Brownie

- 1/2 cup (120 g) unsalted butter
- 3/4 cup (120 g) baking chocolate
- 1/2+ 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
- 1/4 cup (40 g) chopped chocolate (for the end)



DIRECTIONS

Caramelized pecan directions

1. 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.
4. 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 $\frac{3}{4}$ 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 $\frac{1}{4}$ 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.

Bon Appetit!
Emilie Anne 

