

Quick Fudgy Brownies

Go ahead—take on the ultimate challenge, microwave homemade brownies. With this recipe and the Square Baker, rest assured the results will be amazing.

- ½ cup (125 mL) pecan halves
- ¾ cup (175 mL) butter (1½ sticks)
- 4 oz (125 g) unsweetened chocolate for baking
- ¾ cup (175 mL) all-purpose flour
- 1½ tsp (7 mL) baking powder
- ¼ tsp (1 mL) salt
- 1½ cups (375 mL) sugar
- 3 eggs
- 2 tsp (5 mL) vanilla
- 2 bars (2 oz/60 g each) chocolate-covered caramel-peanut candy (¾ cup/175 mL coarsely chopped)
- Vanilla ice cream (optional)



1. Place pecans into **Square Baker**. Microwave on HIGH 2-3 minutes or until fragrant, stirring every 30 seconds. Set pecans aside in **(1-cup/250-mL) Prep Bowl**. Cut butter and chocolate into pieces using **Santoku Knife**; place into **Small Batter Bowl**. Microwave on HIGH 1-2 minutes or until melted and smooth, stirring every 30 seconds. Sift flour, baking powder and salt into **Stainless (2-qt./2-L) Mixing Bowl** using **(7-in./18-cm) Strainer**.
2. Combine sugar, eggs and vanilla in **Classic Batter Bowl**. Whisk using **Stainless Whisk**. Slowly add chocolate mixture to egg mixture, whisking constantly until smooth. Fold in flour mixture until incorporated using **Small Mix 'N Scraper**®.
3. Pour batter into baker. Microwave on HIGH 5-7 minutes or until wooden pick inserted in center comes out clean and edges are firm. Meanwhile, coarsely chop pecans using **Food Chopper**. Cut candy bars into ¼-in. (6-mm) pieces. Top brownies with pecans and candy pieces. Let stand 10 minutes. Serve with ice cream, if desired.

Yield: 9 servings

U.S. Nutrients per serving: Calories 500, Total Fat 31 g, Saturated Fat 16 g, Cholesterol 115 mg, Carbohydrate 54 g, Protein 7 g, Sodium 310 mg, Fiber 3 g

Cook's Tips: Any candy bar can be substituted for the chocolate-covered caramel-peanut candy bars, if desired.

For best results, use a microwave oven with a built-in turntable.

The **Deep Covered Baker**, uncovered, can be substituted for the Square Baker, if desired.

