

Chef Feker's Brownies

Prep Time: 10 min

Cook Time: 45 min

Serves: 36 bars

Ingredients

1 cup butter

2 cups sugar

2 tsps vanilla

4 eggs, slightly beaten

1 cup all-purpose flour or unbleached flour

1/2 cup unsweetened cocoa

1/2 tsp salt

8 oz (8 squares) semi-sweet chocolate (coarsely chopped)

1 cup pecans, chopped

Directions

Heat oven to 350 degrees. Grease a 13x9 inch pan.

In a medium-sized saucepan over low heat, melt the butter.

In a mixing bowl, add melted butter, sugar, vanilla and eggs; blend well. Lightly spoon the flour into a measuring cup and level off. Stir in flour, cocoa and salt to wet ingredients and mix well. Add chocolate and pecans to mixture.

Pour into prepared pan. Bake for 30 to 40 minutes or until set. Cool and cut into 36 bars.

About Chef Michael Feker

Michael Feker is a passionate man who spreads that passion and joy of cooking and eating healthy meals through his roles as chef, restaurateur, television personality, culinary schoolteacher, culinary director and consultant, caterer, and cooking demonstration chef. Meet Chef Feker www.cheffeker.com and learn about his two restaurants, Zesti and Il Mito.



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