



Sinful Kahlua Brownies

Yield: 12-16 bars

325°F

9x13 inch pan, line with foil, and spray with a non-stick spray

These are very rich adult brownies that you will have to hide from the kids. Try these with a scoop of vanilla bean ice cream and a splash of Kahlua!

1-1/2 cups

1/2 tsp

1/2 tsp

2/3 cup

1 cup

1/4 cup

12 oz

2 tsp

4 large

1-1/2 cups

1/2 cup

all-purpose flour

baking soda

salt

unsalted butter

granulated sugar

water

semi-sweet chocolate, chopped

pure vanilla extract

eggs, beaten

pecans, chopped

Kahlua

1. In a small bowl, whisk together flour, baking soda and salt. Set aside.
2. In a large saucepan heat butter, sugar and water stirring until the sugar had dissolved. Stir in chocolate and vanilla until all of the chocolate has melted. Take off of heat and beat eggs into mixture. Stir in flour mixture and then the nuts.
3. Spread into a 9x13 inch pan and bake for 25-30 minutes.
4. As soon as the brownies come out of the oven lightly sprinkle the Kahlua on the top and let the brownies cool to room temperature. Chill for 10 minutes then spread the chocolate glaze over the top, chill until cold and cut into bars.

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