

BACI BROWNIES

Give your kids a sweet kiss back to school with our Baci Brownies. It's an A++ recipe sure to move you to the head of the class!

Prepared in 35 minutes or less.

- 1 stick unsalted butter, softened
- 6 oz Vosges Red Fire Dark Chocolate Bar, melted
- ¼ cup Hershey's chocolate syrup
- ½ cup unbleached baking flour, unsifted
- ¾ cup sugar
- 1 tsp vanilla extract
- ½ tsp salt
- 2 eggs, well-beaten
- 1 cup chopped or ground hazelnuts or almonds (optional)

Preheat oven to 350°F.

Butter and dust with flour an 8-inch square baking dish. Set aside. In a mixing bowl, sift together the sugar, flour, salt and set aside. In a small saucepan, melt chocolate pieces on low heat. Stir constantly. Add syrup and stir well. Remove from heat and stir in butter. Add vanilla and eggs; mix thoroughly.

Add this to the chocolate mixture then stir in chopped hazelnuts. Mix well with a spatula. Add chocolate mixture to dry ingredients and incorporate well with a spatula. Pour the batter into the prepared baking dish. Cook for 25-30 minutes.

Remove from oven and allow brownies to cool completely. Cut into inch squares. Brownies can be stored for a week in an airtight container.

For couture alternatives, substitute different kinds of chocolate and exclude all nuts in case guests have allergies. Some favorites are Scharffen Berger, Green & Black's Organic Maya Gold, Williams-Sonoma Peppermint Bark and Chuao Chinita Nibs Dark Chocolate bar.

