

Brownies

Butter a baking tray or place baking paper on it. Preheat the oven.

250 g butter	softened (take out of the refrigerator ahead of time) Beat until creamy
300 g light brown sugar	add, and beat well until light and fluffy
5 eggs	add, one at a time, beating well after each
1 $\frac{1}{2}$ teaspoon vanilla extract	
2 tablespoons cacao powder (unsweetened)	stir into the mixture
150 g dark chocolate	break into pieces, then pour boiling water over it and let stand until the chocolate has softened (it will not mix with the hot water). Drain the water, add the melted chocolate to the mixture and beat well for a few minutes
150 g flour	
100 g chopped pecans	stir in and mix just enough to blend thoroughly

Spread the batter onto the prepared baking tray (about one to two centimeters thick). Bake at 175 °C for 20 bis 25 minutes, or until a knife inserted into the center comes out clean. Cut into squares while still hot, then allow to cool for at least 10 minutes.

Enjoy!