

## Pecan Pie Brownies

### Ingredients:

nonstick cooking spray  
4 large eggs  
1 1/4 cups unsweetened cocoa powder  
1 tablespoon pure vanilla extract  
1 teaspoon kosher salt  
1 teaspoon baking powder  
1 teaspoon instant espresso, optional  
16 tablespoons (2 sticks) unsalted butter  
2 1/4 cups granulated sugar  
1 1/2 cups all-purpose flour (see cook's note)  
1 cup semisweet chocolate chips  
3/4 cup packed light brown sugar  
1/2 cup light corn syrup  
4 tablespoons (1/2 stick) unsalted butter, melted  
1 tablespoon pure vanilla extract  
1/2 teaspoon kosher salt  
2 large eggs  
1 tablespoon bourbon, optional  
3 1/2 cups coarsely chopped pecans



### Directions:

For the brownie layer: Preheat the oven to 350 degrees F. Line a 9-by-9-inch baking pan with parchment, leaving a 2-inch overhang on 2 sides. Spray the parchment with nonstick cooking spray.

In the bowl of the Bosch mixer fitted with the cookie whisk attachment, combine the eggs, cocoa powder, vanilla, salt, baking powder and espresso powder, if using. Beat on medium-low speed until smooth, about 2 minutes.

Melt the butter in a small saucepan over medium-low heat. Add the sugar and stir until mostly dissolved, 2 to 3 minutes.

Add the melted butter mixture to the bowl and mix on medium-low speed until the batter is smooth and shiny, about 2 minutes. Change to the cookie paddles and reduce the speed to low and carefully add the flour and chocolate chips, mixing until the flour is fully incorporated. Pour the batter into the prepared pan and bake until the brownie layer is cooked through, 32 to 34 minutes.

For the pecan layer: While the brownie layer is baking, whisk together the brown sugar, corn syrup, melted butter, vanilla, salt, eggs and bourbon, if using, in a medium bowl until well combined and the sugar is dissolved. Add the pecans and stir until the nuts

are completely coated.

Gently pour the pecan mixture over the baked brownie, using a spoon or small offset spatula to carefully spread all the way to the edges. Bake until the pecan pie layer is golden, set and no longer jiggly, 30 to 35 minutes. Let cool completely, about 3 hours, before slicing into 9 squares.