

Bacon Love Brownies



Ingredients

Brownies:

8 oz / 225 g semi-sweet chocolate, chopped
2 oz / 56 g unsweetened chocolate, chopped
1 cup / 250 mL unsalted butter, softened
1 ½ cups / 375 mL granulated sugar
½ cup / 125 mL packed brown sugar
1 Tbsp / 15 mL vanilla extract
4 eggs
1 cup / 250 mL all-purpose flour
¼ tsp / 1 mL EACH baking powder and salt
8 slices bacon, cooked, drained and coarsely chopped

Topping:

1-12 oz / 300 mL can sweetened condensed milk
1 ½ cups / 375 mL packed brown sugar
4 egg yolks
1 Tbsp / 15 mL vanilla extract
1 oz / 30 mL whisky
1 cup / 250 mL chopped pecans or walnuts
4 slices bacon, cooked, drained and coarsely chopped

Directions

For the brownies:

1. Preheat oven to 350°F.
2. In large saucepan, over medium-low heat, melt chocolate and butter; stir often. Remove saucepan from heat and let mixture cool, about 10 minutes.
3. Whisk in sugars and vanilla.
4. Whisk in eggs, one at a time.
5. Gradually stir in flour.

6. Add baking powder, salt and bacon; stir to combine.
7. Line a 13- x 9-inch baking pan with parchment paper. Spread brownie mixture evenly into pan.
8. Bake until toothpick inserted into centre comes out with a few moist crumbs clinging, 30-35 minutes.
9. Remove pan from oven, place on cooling rack and set aside. Let cool a minimum 2 hours.

For the topping:

1. In saucepan, over medium heat, thoroughly combine sweetened condensed milk, brown sugar and egg yolks.
2. Allow mixture to simmer until thickened, about 10 minutes, stirring occasionally.
3. Remove saucepan from heat. Stir in vanilla, whisky, nuts and all but 2 Tbsp bacon. Set aside to cool.

To serve:

1. After the brownies have cooled completely, slice into 24 squares. When ready to serve, spoon desired amount of topping on brownies. Leftover topping may be frozen for future use.
2. Garnish each brownie with a few pieces of reserved bacon.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 50
- **Cook Time (Minutes):** 30
- **Number of Servings:** 24