

CALLEBAUT-LOADED BROWNIES

2 extra large or jumbo eggs
1 box of brownie mix for 9x13 pan
½ cup canola oil
¼ cup dark rum, brandy, or kahlua
2 tsp. good quality Vanilla extract
1 11.5 oz bag of Ghirardelli “Double Dark” 60% Cocoa Morsels
8-12 oz. Callebaut Bittersweet Chocolate
12-16 oz. Callebaut Milk Chocolate
8 oz. pecan halves

Preheat oven to 335. Line a 9x13x2 aluminum baking pan with two sheets of aluminum foil long enough that about 2 inches stick out, placing the sheets perpendicular to each other. Spray the foil with PAM or butter it well.

Sort out 36 of the nicer pecan halves. Set them aside for topping the brownies. Crumple the remaining halves slightly. Save them with the bag of morsels.

Using a large chef’s knife, cut both types of Callebaut chocolate into hunks not much bigger than an inch or so in any dimension. Set the hunks aside for topping the brownies. Save the smaller pieces with the morsels and crumpled pecans.

In a large mixing bowl, beat the eggs until light, add the brownie mix, oil, booze and vanilla extract. Stir well to mix, then add the morsels, crumpled pecans and smaller pieces of chocolate. Mix until uniform.

Spread mixture into prepared pan, using a rubber spatula to clean the bowl and smooth out the mixture to a uniform thickness. Top with the remaining pecans. (I usually use a 6x6 arrangement so I can cut the brownies into 36 pieces, each with a pecan on top.) Place the hunks of chocolate in the gaps between the nuts, with narrower pieces along the side of the pan, mixing the dark and milk chocolate for a varied pattern.

Bake about 30-33 minutes, until firm and starting to pull away from the sides of the pan. Watch carefully at the end of the cooking time, and remove from oven before they burn, even if the mixture is still clinging to the sides.

Cool completely – at least two hours. Use the aluminum foil ‘handles’ to pull the brownies out of the pan, and turn them upside down onto a cutting board. Peel the foil off, and then place the brownies back into the pan. Cut into at least 24 pieces with a sharp serrated knife.

In Ithaca, large hunks of Callebaut chocolate are usually available at Ludgate Farms. Other kinds of dark (bittersweet) chocolate can be used, but the distinctive taste and smoothness of the Callebaut milk chocolate is what sets these brownies apart.