



German Chocolate Brownies

INGREDIENTS

1/2 cup butter, cubed
4 ounces German sweet chocolate, coarsely chopped
2 large eggs, lightly beaten
1/2 cup sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt

TOPPING:

2 tablespoons butter, melted
1/2 cup packed brown sugar
1 cup sweetened shredded coconut
1/2 cup chopped pecans
2 tablespoons corn syrup
2 tablespoons heavy cream

DIRECTIONS

- Preheat oven to 350°. In a microwave, melt butter and chocolate; stir until smooth. Cool slightly. In a large bowl, beat eggs and sugar. Stir in vanilla and chocolate mixture. Combine flour, baking powder and salt; gradually add to chocolate mixture.

- Pour into a greased 15 x 9 inch baking pan. Bake 18-22 minutes or until a toothpick inserted in the center comes out clean (do not overbake).
 - For topping, combine butter and brown sugar in a large bowl. Add coconut, pecans, corn syrup and milk; mix well. Drop by teaspoonfuls onto warm brownies; spread evenly.
 - Broil 6 in. from heat 2-4 minutes or until top is browned and bubbly. Cool on a wire rack. Cut into bars.
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