

HIGH-TECH BROWNIES

(less than 15 minutes from first thinking of them until ready to eat)

1/4 cup (1/2 stick, or 60 g) butter (or margarine)
2 squares (1/2 bar, 2 oz, or 60 g) unsweetened (baking) chocolate
2 eggs
1 cup (250 ml) sugar
salt to taste (1/2 - 1 tsp)
1/2 - 1 tsp almond extract; or peppermint extract; or orange extract and grated peel of an orange
1 tsp vanilla extract
about 1/2 - 1 cup (125 - 250 ml) walnuts or pecans
1 cup (250 ml) unsifted flour
1/2 - 1 cup (125- 250 ml) chocolate chips

Put butter in pyrex dish 8" (20 cm) square; cover w/ a small bowl (to prevent splatter) and microwave at high for about 1/2 minute. Chop the baking chocolate in the processor (for easier melting), and then add to the melted butter, stir, and microwave (uncovered) another 45 sec.

Put eggs, sugar, salt, extract, and the melted chocolate/butter (do not clean the pyrex dish afterwards: it is supposed to be 'battered') into the processor (with general-purpose metal blade) and mix.

In this order, add nuts, flour and choc.chips to bowl and process just enough (with quick pulses) to mix and coarsely chop the nuts. Pour mixture into pyrex dish. (Trick: the processor blade can be "scraped clean" by running the processor in the emptied bowl.)

Top w/ nonpareils (sprinkle decorations) if desired.

Microwave at high for 5 min (for 1100W), on rotary plate (or turning several times).

Good served hot, at room temperature, or cold/frozen: because of the choc.chips, the brownies are best served cooled / chilled so that the chips can add to the texture.

L. Ames, 12/15/84, modified 5/22/09, 1/18/21