

# BROWNIES

## Ingredients

- 2 3/4 cups sugar
- 4 ounces unsweetened chocolate
- 3 tablespoons butter, plus more for greasing pan
- 1 cup half-and-half
- 1 tablespoon corn syrup
- 1 tablespoon vanilla extract
- 1 cup chopped, roasted nuts, optional



## Directions

Grease an 8 by 8-inch pan with butter. In a \_\_\_\_\_-bottomed saucepan, combine the sugar, chocolate, 1 1/2 tablespoons of the butter, half-and-half, and corn syrup. Over \_\_\_\_\_ heat, stir with a wooden spoon until sugar is dissolved and chocolate is melted. \_\_\_\_\_ heat and bring to a boil. Reduce heat to medium-\_\_\_\_\_, cover, and boil for 3 minutes. Remove the cover and attach a candy thermometer to the pot. Cook until the thermometer \_\_\_\_\_ 234 degrees F. Remove from the heat and \_\_\_\_\_ the remaining butter. Do not stir. Let the mixture \_\_\_\_\_ for 10 minutes or until it \_\_\_\_\_ to 130 degrees F. Add vanilla and nuts, if desired, and mix until \_\_\_\_\_-blended and the shiny texture becomes matte. Pour into the prepared pan. Let sit in cool dry area until \_\_\_\_\_. Cut into 1-inch pieces and store in an \_\_\_\_\_ container for up to a week.

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|-------------|-------------|-----------|
| a) Add      | e) Drops    | i) Low    |
| b) Airtight | f) Firm     | j) Medium |
| c) Cool     | g) Heavy    | k) Reads  |
| d) Cook     | h) Increase | l) Well   |