

## Double Chocolate Pecan Brownies



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### Bars

- 8 (1 ounce) squares semi-sweet baking chocolate
- 3/4 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 eggs
- 2 tablespoons water
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1/2 teaspoon baking powder
- 1 1/2 cups chopped pecans
- 1 1/2 cups semi-sweet chocolate chips

**In a microwave-safe bowl**, melt baking chocolate. Cook on high for 2 to 3 minutes, stirring every minute until chocolate is smooth. Set aside.

**In a large bowl**, beat butter until creamy. Add brown sugar and mix well. Add eggs and water. Mix well. Add melted chocolate and vanilla. Mix well.

**In a medium bowl**, combine Yumee Yumee Cookies mix and baking powder. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add pecans and chocolate chips. Mix on low speed until blended.

**Spread** batter into a greased 13 x 9 inch baking dish. Bake at 350 degrees for 25 minutes. Cool on a wire rack. Cut brownies into 2 inch square bars. Allow brownies to cool prior to cutting.

**Makes 24 brownies**

**Cook's Note:** *Electric mixer required.* This recipe was tested in a 700 watt microwave oven with a turntable.

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