



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Chocolate Pecan Brownies (Judy Walker)

### Ingredients

175g Butter  
120g Plain flour  
100g Dark chocolate  
1/2 Tsp. Baking powder  
3 Large eggs  
50g Cocoa  
150g Light soft brown sugar  
50g Mini fudge chunks  
150g Caster sugar  
100g Pecans  
1 Tsp. Vanilla extract  
1/2 Tsp. Sea salt flakes

### Method

- Put the chocolate and butter in a bowl to melt on the warming plate (4/5 oven AGA – warming plate, 2/3 oven at the back of the top plate, or Everhot on the edge of the simmer plate)
- Beat the eggs, sugar and vanilla in a bowl with an electric whisk until increased in volume and well blended (approx. 2 minutes).
- Sift flour, baking powder and cocoa over the mixture. Stir in the fudge chunks, 75g of the pecans and the salt.
- Pour the melted chocolate and butter over the mixture and use a metal spoon to fold everything together.
- Pour the mixture into a Swiss roll tin, lined with Bake-O-Glide, scatter the remaining 25g of pecans over the top and slide the tin onto the third set of runners in the baking oven.  
Bake for 25 minutes.

**AGA (2 oven):** Place the tray on a grid shelf on the floor of the roasting oven and slide the cold plain shelf in on the second runners above.

**AGA (3, 4 & 5 oven):** Bake in the middle of the baking oven.

**Everhot:** put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 25 minutes, checking (and turning if needed) after about 15 minutes, until the skewer comes out almost, but not completely clean.