



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Full Moon Brownies

7 ounce Black Pearl bar (or experiment with others)
8 ounce unsalted butter
3 tablespoon cocoa powder
3 eggs
1 cup sugar
1 tablespoon vanilla extract
1 teaspoon salt
1 cup all-purpose flour

Preheat oven to 350 degrees. Butter 8 inch square baking pan, line with parchment paper then line with 2 pieces of aluminum foil perpendicular to each other to enable you to lift the brownie out of the pan with ease after they have been cooked.

Place chocolate and butter in a medium sized, non-reactive metal bowl and set over simmering water. Stir occasionally and whisk in cocoa powder until smooth, set aside.

In a mixing bowl, briefly whisk together eggs, sugar, vanilla and salt, about 30 seconds. Add warm chocolate mixture and then mix in flour just until combined, be careful not to over mix. Pour batter into prepared pan and cook for 35 minutes. When finished let brownies cool for at least one hour before removing from pan.

Cut into 1 inch squares and share.

Brownies can be wrapped in plastic and refrigerated up to 5 days.