



# Praline Fudge Brownies

## INGREDIENTS:

### **Brownie:**

- 1cup butter
- 2 cups sugar
- 3 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 1 cup milk

### **Praline Filling:**

- 1 cup whipping cream
- 12 Tablespoons of butter
- 3 cups of brown sugar (packed)
- 1 1/2 cup of finely chopped pecans (divided)
- 3 cups of powdered sugar
- 2 teaspoon of vanilla

### **Fudge Topping:**

- 12oz. semi-sweet chocolate chips
- 12 tablespoons butter (do not substitute margarine here!)

## DIRECTIONS:

### **Brownie:**

- Preheat oven to 350.
- Cream butter and sugar together.
- Beat in eggs, cocoa, vanilla and salt.
- Add flour and milk (alternating them and mixing well in between)
- Spread evenly in greased jelly roll pan (12 1/2 x 17 1/2 x 1").
- Bake at 350 degrees for 15 minutes or until done in center and just starting to pull away from sides.
- Cool.

### **Praline filling:**

- In a large saucepan, mix cream, butter and brown sugar.
- Cook over medium heat, stirring often, until mixture comes to a boil.
- Cook for one minute, stirring constantly and then remove from heat.
- Stir in powdered sugar, vanilla and 1 cup of pecans (you may need to do this in a separate bowl if your saucepan isn't big enough)
- Cool for 5 minutes, stirring often until it thickens up a bit.
- Spoon mixture over cooled brownies and spread into a smooth layer over the top.

### **Fudge Topping:**

- Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Pour over praline filling and spread evenly over top.
- Sprinkle with remaining 1/2 cup of chopped pecans.
- Chill until top layer is hard and cut into bars.