



# Chocolate Ganache Brownies

## INGREDIENTS:

### Brownie:

- 1 stick (1/2 cup) butter
- 2/3 cup chocolate (I used Nestle' dark chocolate chips)
- 4 eggs
- 1/4 teaspoon salt
- 2 cups granulated sugar
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup chopped nuts (optional)

### Frosting:

- 1/2 cup whipping cream
- 1 cup chocolate (Aunt Sara uses Ghiradelli, I just used the rest of the Nestle' dark chips)

## DIRECTIONS:

### Brownie:

- Preheat oven to 325F degrees
- Place butter and chocolate into a microwave safe bowl and melt in 30 second increments, stirring between, until melted and smooth.
- Beat eggs and salt until they turn a light yellow color.
- Add sugar to egg mixture gradually, and then beat until thick and creamy (about 15 minutes).
- Fold in melted chocolate/butter mixture.
- Add flour and vanilla and beat until smooth.
- Fold in nuts.
- Lightly spray a 9x13 pan with cooking spray and pour batter in.
- Bake at 325F degrees for 25-30 minutes. Toothpick should not come out clean- if you over-bake them they will be dry.

### Frosting:

- Place chocolate (either chips, or chopped up) into a bowl.
- Bring whipping cream to a boil over the stove.
- Pour hot cream over chocolate and whisk until smooth.
- Refrigerate about 20 minutes, until thick enough to spread, but not completely set.
- Spread over brownies and enjoy!!!