



2-For Styled Brownies with a Touch of Elegance

Spirited Grand Marnier Brownies

Rich and decadent fudge flavor combines with a blush of orange flavor

9 ounces 50 to 60% cocoa dark chocolate, coarsely chopped
6 ounces unsweetened chocolate, coarsely chopped
3/4 cup (12 Tablespoons) unsalted butter, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
3 large eggs, room temperature
1/3 cup Grand Marnier liqueur
1 teaspoon vanilla extract
1/2 teaspoon finely grated orange zest
1-1/4 cups all-purpose flour
1/4 teaspoon salt
1-1/2 cups chopped pecans or walnuts

Garnish: whole walnuts or chopped pecans, melted dark chocolate as desired
If making two brownies in one pan, add 1 Tablespoon Grand Marnier liqueur, decorating with white sugar or flaked salt as desired.

1. Position a rack in the center of the oven; preheat oven to 350 degrees F. Line 13x9-inch baking pan with aluminum foil so that the foil extends about 2 inches beyond the two long sides of the pan. Lightly butter the bottom and sides of the foil-lined pan.
2. Melt dark and unsweetened chocolate in the microwave on high power until melted or use a double boiler to melt the chocolate. Set melted chocolate aside to cool slightly.

3. In a mixing bowl, beat the butter, granulated sugar, and brown sugar until creamy. One at a time, beat in the eggs, beat well after each addition. Beat in the Grand Marnier, vanilla, and orange zest until combined. Beat in the cooled chocolate until smooth. On low speed, beat in the flour and salt just until mixed. Stir in the chopped nuts.
4. Scrape the batter into the prepared pan and smooth the surface with a rubber spatula. Bake the brownies for about 25 minutes or until a toothpick inserted 2 inches away from the center comes out with a few moist crumbs clinging to it. Do not overbake the brownies.
5. See **2-For Style Serving**) to serve the brownie in 2 different ways.

To Serve as 24 Grand Marnier brownies – follow these 2 steps.

- Chill baked brownies until firm for easier cutting. To remove from the baking pan: Using the two long ends of the foil as handles, lift the 13x9-inch baked brownies out of the pan. Carefully, peel off and discard the foil liner.
- To Serve: With an electric knife or thin sharp knife, cut into about 24 squares. Serve garnished each with a walnut half on a dab of melted chocolate.

Easy 2-For Style Serving: To Prepare 2 kinds of brownies from one pan:

1st Half of Pan: Drizzle 1 Tablespoon Grand Marnier over half of the hot baked brownies. Sprinkle 1/3 cup chocolate chips over the drizzled brownies. Let chocolate soften and melt; lightly swirl over those brownies. It will only partially cover the brownies with soft swirls.

2nd Half of Pan: To the remaining half of brownies, let cool.

Cool all the brownies in the pan on a wire rack. Place the brownies in the pan in the refrigerator until chocolate is firm and brownies are firm.

To Garnish for two kinds of brownies:

1st Half of Brownies: Top each brownie square with a small spoonful of melted chocolate; arrange 3 chopped nuts in the center of each brownie, lightly sprinkle with decorating white sugar or flaked salt as desired.

2nd Half of Brownies: Top each brownie with chocolate dipped walnuts

Cook's Note: I divided the brownies and enhanced half of them with additional liqueur for adult serving and did not add that to the second half for guests who wanted flavor but no additional liqueur in their dessert.

The brownies can be prepared without dividing the pan for two different styles if desired.

Recipe Inspired by: *Chocolatier* magazine, October 1991

About the Recipe: Reflecting a Southern practice, we added a bit of orange flavored liqueur to the brownies. Using a combination of chocolates, produces a rich, decadent dessert brownie. Serve with some fresh orange slices for a flavorful, festive touch. Serve them in 1 or 2 different styles, using one 13x9-inch pan.