

BROWNIES

In the Omnia



Steps

- Place silicon insert into your Omnia stovetop oven and set aside.
- Create a double boiler by filling a large pot about 2/3 full of water and placing a smaller pot with a handle in the larger pot so it's just touching the top of the water. (A pot with a handle ensures you have something to hold so you don't burn yourself!)
- In the smaller pot, add the butter, chocolate, and sugars.
- Place the nested pots over a propane stove and bring the water to a simmer over medium heat.
- Continually stir the chocolate, butter, and sugars as they melt and until completely combined.
- Remove the smaller pot from the heat and cool slightly.
- In a small bowl, whisk together the eggs, salt, and vanilla.
- Quickly whisk the egg mixture into the chocolate mixture.
- Next, add the flour and stir until just combined.
- If using chopped walnuts or pecans, gently stir them in, being careful not to over mix the batter.
- Pour batter into the Omnia and cover with lid.
- Bake on low heat until the brownies begin to crack on top and a toothpick inserted and comes out clean, about 30-35 minutes.
- Cool for a few minutes (if you can wait that long!).
- Enjoy!

Ingredients

- 1 stick (8 tablespoons) butter
- 4 ounces bittersweet chocolate (Ghirardelli is best!)
- 1/2 cup dark brown sugar
- 1/2 cup granulated sugar
- 2 eggs, lightly beaten
- 1/2 teaspoon salt
- 1 teaspoons vanilla extract
- 1/2 cup flour

Optional:

- 1/4 cup chopped walnuts or pecans

