



Recipes

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lowcountry cuisine

HMGI OF CHARLESTON'S WARM CREAM CHEESE PECAN BROWNIE

From Chef Andrea Upchurch

Ingredients:

- 1½ cups of all-purpose flour
- 1½ cups of cocoa powder
- ¼ teaspoon salt
- 7 eggs
- 3½ cups granulated sugar
- 2 teaspoons vanilla extract
- 3 sticks butter, melted
- ¼ cup vegetable oil
- 1 cup toasted pecans

Cream Cheese Filling:

- ¾ cup powdered sugar, sifted.
- 4 tablespoons all-purpose flour
- 8 ounces room temperature cream cheese
- 2 eggs
- 2 teaspoons vanilla extract
- Pinch of salt

(Sift the all-purpose flour and powdered sugar together. Beat the cream cheese with sugar mixture until well blended. Add the eggs one at a time, beating well and scraping the bowl throughout the process. Add in vanilla and salt, then set mixture aside.)

1. Preheat the oven to 350 degrees and grease a 9 x 13-baking pan.



2. In a medium-sized bowl, sift the all-purpose flour, cocoa powder and salt together.
3. In a separate medium-sized bowl, beat the eggs (preferably with the whip attachment), gradually adding the sugar until the eggs are thick and fluffy.
4. To the egg mixture, slowly add the vanilla, butter and oil.
5. Slowly add the dry ingredients to the wet ingredients until combined.
6. Stir in toasted pecans and evenly spread batter into the greased baking pan.
7. Pipe the cream cheese filling into thick lines on top of batter and using a skewer or knife. Pull through the cream cheese to make various decorative designs.
8. Bake the brownies for approximately 35 to 40 minutes.
9. Top with your choice of whipped cream, chocolate ice cream or fudge sauce. ■