

## Bourbon Brownie Glaze

I made this for my men's circle at the AA Unitarian Congregation. The original recipe is from *Michigan Herb Cookbook*. See the Bourbon Brownie recipe. I cut the recipe in half and added white chocolate

### Ingredients

- 1/3 cup sugar
- 1/4 cup heavy cream
- 1 oz. unsweetened chocolate
- 2 Tbsp. butter
- 1/2 tsp. vanilla
- 2 oz. white chocolate bits
- 1 Tbsp. heavy cream
- 12 pecan halves



### Equipment

- Heavy saucepan

## Bourbon Brownie Glaze

<input checked="" type="checkbox"/>	Description	Time (min)
	In a saucepan, combine 1/3 cup sugar, 1/4 cup cream	2
	Bring to a boil while stirring.	3
	Reduce heat and simmer	6
	Finely chop 1 oz. unsweetened chocolate	2
	Remove from heat. Stir in unsweetened chocolate until melted and smooth.	2
	Add 2 Tbsp. butter and 1/2 tsp. vanilla. Stir until melted.	2
	Cool to room temperature and then spread on brownies	2 hrs
	In a glass dish in the microwave oven, melt 2 oz. semisweet chocolate bits.	3
	Stir in 1 Tbsp. heavy cream to thin	1
	Drizzle on brownies to make a zigzag patten.	1
	Cut into 12 pieces with a warm, wet knife.	1
	Place a pecan half on each piece	1
	Total	24