

# Bacon Brownies

## INGREDIENTS:

- 4 strips bacon
- 5 large eggs
- 10 tablespoons unsalted butter, diced in 1/2 inch cubes
- 10 ounces good bittersweet chocolate, chopped finely
- 1 cup flour
- 7 tablespoons unsweetened cocoa powder
- 6 tablespoons whole almond butter, (can be substituted with 4 tbsp. of unsalted butter)
- 1 cups unrefined cane sugar
- pinch of salt

## METHOD:

1. Line a baking sheet with aluminum foil. Lay the bacon strips flat on the aluminum foil. Fold all four of the edges of the foil up to make sure that bacon grease will not leak all over. Place the baking sheet in the center of a cold oven and bake it at 400 °F for 17–20 minutes depending on how thin the strips are. Watch the oven during the last few minutes to make sure you don't burn the bacon.
2. Take the baking sheet out of the oven and transfer the bacon to a plate lined with some paper towel to absorb the oil. Reserve up to 2 tablespoons of the oil from the baking sheet. You can use this to make your brownies tastier. This is, of course optional, but come on, you're making bacon brownies. You should go all in. So pour that oil in a heat resistant container and prepare yourself to be floored by a little piece of chocolate heaven. I promise you won't be disappointed and if you are, it may be time to question your loyalties to bacon and how true your faith is in this holiest of delicious meats.
3. When the bacon strips have cooled down, crush them into little bits and place them aside. If your bacon did not end up crispy, making it difficult to crush, do two things: first, make a note to bake it for a minute or two longer next time you cook bacon, and two, use a very sharp knife and chop the bacon up into little bits. Make sure that your knife is sharp and I do mean sharp. Nothing screams "accident waiting to happen" than a dull knife and greasy food.
4. Preheat the oven to 360 °F and line a square 8-by-8-inch brownie pan with parchment paper.
5. Add the chocolate and the butter minus however much of the oil you reserved (so if you are using 2 tbsp. of bacon oil, add 8 tbsp. of butter instead of 10) to a double boiler. Melt the butter and chocolate together, stirring regularly to ensure even melting. When the mixture is melted, add the oil and stir well. Set aside to cool for a few minutes.
6. In the meantime, sift together the flour, cocoa powder, and salt.
7. Whisk the almond butter and sugar into the chocolate mixture. Add the eggs in one by one, whisking well after each addition. Add the bacon bits and mix well. Incorporate the flour mixture, working gently with a spatula, until you can't see anymore of the flour. Don't overwork the dough. You're not trying to kill it.
8. Pour the mixture into the brownie pan and smooth out the surface with a spatula.
9. Bake for 25 to 30 minutes, until the sides and top are dry to the touch and cracked in places.
10. Let it cool completely before you cut into the work of art you just created. I know it's tempting to try some but you don't want to screw it up now. Cover it with some aluminum foil and walk away, maybe even overnight if you can manage that. If you were smart, you baked a couple extra strips of bacon to hold you over.