

White Chocolate Macadamia Nut Brownies

Ingredients for brownies:

1/2 cup butter
8 ounces white chocolate, cut into chunks
4 eggs, at room temperature
1 teaspoon salt
2 cups sugar
2 teaspoons vanilla
2 cups flour
1 1/2 cups macadamia nuts, chopped

ingredients for sauce:

3 ounces white chocolate, cut into chunks
1/2 cup heavy cream
1 tablespoon butter

1. Preheat the oven to 325F.
2. Grease an 8x10x2 baking pan.
3. Melt 1/2 cup butter in a double boiler; add 8 ounces white chocolate and melt completely.
4. In a separate bowl, beat the eggs and salt until frothy.
5. Add the sugar, and beat until thick and pale, about 90 seconds.
6. Scrape down the sides.
7. Add the chocolate mixture to the egg mixture and beat for five seconds.
8. Add the flour and mix until just moist.
9. Fold in the nuts with a spatula and pour into the prepared pan.
10. Place in the oven and bake for 40 minutes.
11. Let cool for 1 hour.
12. To make the sauce: In a double boiler, gently melt 3 ounces white chocolate.
13. Add the cream and 1 tablespoon butter and cook briefly until smooth.
14. Let cool a little.
15. Either spoon over brownies, or use a squeeze bottle to drizzle the sauce over the brownies,

Serves 12.