

Betty's Bacon Lover's Bacon Brownies



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In this video, Betty demonstrates how to make Bacon Lover's Bacon Brownies. I have heard people say that bacon makes everything better, so I decided to put crisp, crumbled bacon in a brownie batter and bake it. It was so good that I had to share it with you!

Ingredients:

1 stick (1/2 cup) butter
two 1-ounce squares of unsweetened chocolate
1 cup sugar
1 egg, well-beaten
2/3 cup all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
8 ounces crisp bacon, crumbled

Melt 1 stick butter along with 2 squares of unsweetened chocolate in a saucepan over low heat, stirring occasionally. Let this mixture cool to room temperature. To the melted mixture add 1 cup of sugar, 1 well beaten egg, 2/3 cup of all purpose flour, 1 teaspoon baking powder, 1/4 teaspoon salt, and 1 teaspoon of vanilla. Mix all together and then gently stir in 8 ounces crisp bacon crumbles. Pour into an 8-inch by 8-inch baking pan (or dish). Bake at 350 degrees 20 to 25 minutes. Brownies will be done when a toothpick placed in the center comes out clean. Remove cooked brownies from the oven and cool to room temperature. Cut into 16 squares. Place on a serving dish. YUM! --Betty, a bacon lover