

- 36 Servings
- Prep: 30 min. + freezing Bake: 35 min. + cooling

## Ingredients

- 3/4 cup sugar
- 1/3 cup butter, cubed
- 2 tablespoons water
- 4 cups (24 ounces) semisweet chocolate chips, *divided*
- 1 teaspoon vanilla extract
- 2 eggs
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 2 tablespoons shortening
- Chopped pecans, jimmies *and/or* nonpareils, optional

## Directions

- In a large saucepan, bring the sugar, butter and water to a boil over medium heat. Remove from the heat; stir in 1 cup chocolate chips and vanilla until smooth. Cool for 5 minutes. Add eggs, one at a time, beating well after each addition. Combine the flour, salt and baking soda; stir into chocolate mixture. Stir in 1 cup chocolate chips.
- Pour into a greased 9-in. square baking pan. Bake at 325° for 35 minutes or until set. Cool completely on a wire rack. Place in the freezer for 30-40 minutes or until firm (do not freeze completely). Cut into bars.
- In a microwave-safe bowl, melt remaining chips with shortening; stir until smooth. Using a small fork, dip brownies to completely coat; shake off excess. Place on waxed paper-lined baking sheets. Sprinkle with pecans, jimmies and/or nonpareils if desired. Let stand until set. Store in an airtight container. **Yield:** 3 dozen.

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