

Brownies (Alexis' Favorite)

9 oz good quality bittersweet chocolate (at least 60-64% cacao)
1 cup *plus 2 TB* unsalted butter, cut into small pieces
5 eggs, lightly beaten
1 1/3 cup super fine sugar
3 TB pastry flour

Roughly chop chocolate into pieces. Transfer to a medium sized bowl and add the butter. Place the bowl over a saucepan of simmering water until the two ingredients have melted. Mix well and transfer to a large bowl and set aside. Preheat oven to 325 degrees. Sift the sugar and the flour together, then stir into the chocolate. Add the eggs and mix well. Cover and let rest at room temperature for thirty minutes (batter will thicken as it stands). Line muffin tin with cupcake liners. Bake 30-35 minutes. Brownies will still be moist when done; they will puff and fall slightly as they cool.

Honey glazed Pumpkin Seeds

1 TB unsalted butter
2 cups pumpkin seeds (shells removed)
4 TB good quality honey

Add butter to a 10" skillet over medium heat and melt. Add pumpkins seeds and cook until brown in color and they start to pop. Add honey and stir to cover the seeds. Spread out onto a cookie sheet to cool. Break up and enjoy!