

The Bria Bar

Magnolia Gardens residents' favourite sweet treat. Created by sous chef Scott Hiebert


Oven temp
350°


Prep. time
40 min.


Cook time
40 min.

Shortbread Base

- ¾ c butter
- 2 c flour
- ½ c brown sugar (packed)

Pecan Layer

- 2 c. pecans
- 1/2 c butter
- 1 c brown sugar
- 1/3 c honey
- 2 tbsp heavy cream

Brownie Layer

- 1 ½ c flour
- 1 tsp baking powder
- ½ tsp salt
- 1 c. melted butter
- 2 c sugar
- 1 c cocoa
- 4 eggs
- 2 tsp vanilla

Icing

- 1/2 c melted butter
- 1/4 c light cream
- 1/4 c cocoa
- 3 c icing sugar
- 1 tsp vanilla

Shortbread Base

Mix flour, brown sugar and butter until crumbly. Press into a 9"x13" pan and bake for 10 min at 350°

Pecan Layer

Mix all ingredients in a sauce pan on medium heat. Bring to a boil, cook for one minute. Remove from heat and pour over shortbread base.

Brownie Layer

Combine dry ingredients together, put to the side.

Melt butter in a saucepan over low heat, add sugar and cocoa. Mix well. Remove from heat. Mix one egg at a time and add vanilla to warm mixture. Mix in dry ingredients. While mixture is warm pour over pecan layer.

Bake for 20 minutes. Do not over-bake. The centre should be gooey.

Icing

Mix ingredients and pour over the brownie layer while still warm.

