

Swirled Hazelnut Butter Bacon Brownie

Thank you to Georgia Grinders® for the Hazelnut Butter used in this recipe

Ingredients

1 box of brownie mix (preferably with chocolate chips) + ingredients for preparing
4 tbsp Georgia Grinders Hazelnut Butter
1 tbsp shortening
3 slices of bacon, cooked and chopped

Equipment

Big Green Egg 10.5 inch cast iron skillet

Method

Set your EGG up for indirect cooking with the convEGGtor at 350°F/177°C.

Coat the cast iron with shortening. Follow the instructions on the brownie box, mix and pour into the skillet. Mix in the cooked bacon. Drop hazelnut butter onto the mix, and use a toothpick or skewer to drag the butter around the mix in a swirling motion until you have your desired design. Place on the EGG and bake for 30-45 minutes or until a toothpick comes out of the middle clean. Let rest for 5-10 minutes and serve.

Big Green Egg
The Ultimate Cooking Experience®

